

SEE YOUR FAVOURITES TV's best projects

Better Homes and Gardens

TV SHOW
7
TURN
US ON!

Show stoppers!
182 IDEAS
to make you star
all season

01/16

22 pages to
glam up
YOUR
garden

- **SUMMERTIME** and the livin' is easy... outdoors!
- **SUCCULENTS** take centrestage – wow!
- **SCHMICK QUICKIES** for big impact



♥ *tipsy* (it's a cake!)

trifle

lovin' the easy layers

- ← Ta-da! with toffee
- ← Pile on peaches
- ← Drizzle caramel
- ← Decorate with ginger bickies
- ← Dollop custard
- ← Spread cream cheese
- ← Dust with cocoa
- ← Liqueur your fingers

*Stack, spoon
and swoon!*

38
PAGE
SPECIAL

fast fabulous food and
entertaining ideas

Our annual cheat's guide – how to shop the ready-mades and serve up a feast



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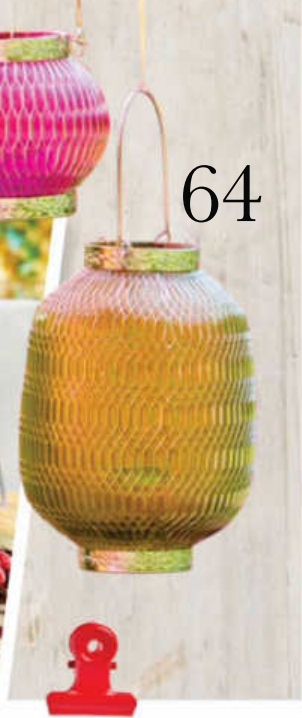
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Cheat your feast and take all the credit!

January 2016

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Cover: Photography Andre Martin; styling Stephanie Souvlis



So many ways to celebrate summer!

#3
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wherever
you go

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what's on tv

Note Television content is subject to schedule changes. Check your local program guides for viewing times.

gardening

This season's favourites

- 99** Build a mosaic tile water feature; great guide to growing chillies; best fruit, veg and herbs to suit small spaces; visit the formal gardens of Merribee in NSW; recycle old items into funky planting ideas; explore SA's Umpherston Sinkhole; protect your plants from chilly weather; plant these five for a fuss-free garden

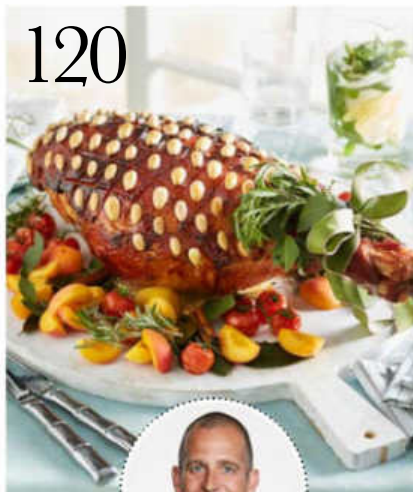
food

- 120 Fast Ed** Twice-cooked king prawns with ginger, sesame and soy; spiced apricot, almond and sherry-baked ham; triple-choc extra-fudge brownies; upside-down pavlova trifle

This season's favourites

- 125** Lime and pine granita; peanut butter and banana ice-cream; vanilla, ginger and lime jelly with tropical fruit; roasted plums with spiced streusel crunch; layered passionfruit sponge; espresso chocolate bundt cake; almond pistachio and watermelon cake; the ultimate sausage sizzle; camp oven pork with peanuts and smoky tomato sauce; molasses-spiked Boston beans with crispy pork belly; chargrilled pork cutlet with blueberry and eschalot sauce; lamb skewers with carrot and cabbage salad; coffee and cumin-spiced chicken with pineapple and mint salad; Sicilian prawns with lemon and capers; apricot chicken casserole; Cuban Reubens; roast lemon chicken; grilled capsicum pasta; barbecue chicken and tomato dressing

120



Fast Ed whips up this almond and sherry-baked ham on 16 December

11 DECEMBER
TO 1 JANUARY

171



Tara creates a space-saving 2D Christmas tree on 16 December

diy & building

This season's favourites

- 108** Makeovers for bathrooms and kitchens with modern finishes and colours; build a fold-away sawhorse; fit out a feature wall with plenty of shelving; step-by-steps on small maintenance jobs that have a big impact; make a stylish clock from concrete; build a pergola to enjoy a shaded outdoor zone

countdown to Christmas

- 171** Sew a sack for all Santa's goodies; bake cinnamon-scented decos; create gorgeous wrapping that gives twice; stick up a flat version of the Chrissie tree; construct a TV cabinet on wheels to take it outside; colour-in then use to craft a lampshade; set up a disco in your lounge room; secure your home over summer; make a roarsome dinosaur light; charm the postie with a Snoopy mailbox; transform a bookcase into a *Goosebumps*-inspired monster; make a basketball hoop for indoors



pets

This season's favourites

- 118** Visit WA's largest colony of little penguins; play catch with your pooch – it's a sport; consider a pledge to a kinder Christmas

NEW

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Peaceful
Nights



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button



Odourless





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that excites



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SSS Sedan Cayenne Red displayed

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Visit www.nissan.com.au/pulsar to find out more



editor's letter

Dear readers, it's the most wonderful time of the year and we love to share it with you!

We know you're at it again, ramping up your celebrations like the true party lovers you are. And with this issue, we're giving you terrific ideas to feed your people. Please do make our cover star, the trifle cake – your guests will close their eyes just to savour the amazing flavour. (It's our new fave here, too.) Then we go outside to turn your garden into a specky place for outdoor thrills. We have ideas to keep

the kids entertained and we're adding a bit of bling with a view to make you sparkle right through the season. We will be thinking of you from here to the next issue and we hope we've made your celebrations just a little better. It's our mission. Warmest wishes,

Julie Zola

Merry Christmas

*from all of us to all of you
and a Happy New Year!*



Our 'family' wishes you the best!

Magazine, television, advertising, finance, marketing, circulation, production and administration (and those who were at lunch or away)! See you in 2016! Enjoy!

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TURN TO PAGE 202

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Now that's entertaining

OUR ANNUAL *cheat's* GUIDE

Here are three of the easiest, quickest and most impressive feasts you can serve up through the season, with spectacular ready-made food you'll be thrilled to present!

Take a tour through the supermarket and you'll find amazing pre-mades and packaged goodies loaded with innovations, fabulous flavours and all the hard work done for you. Then you can put your best efforts into setting out your table with total flair. We show you how to cheat a little here (*with a storyline to go with it*), and twist a little there, so you get to take all the credit for your top performance. Bravo you! Now read on...

Sweet decos will get your peeps into the spirit as soon as they sit down at the table

celebrations with Coles

It's the most celebrated time of the year, so say cheers to a traditional red, green and white scheme – and to these ready-to-go stars from the stores!

Give your table a blend of traditional and contemporary style. Simply combine pretty patterns in red and white

Ring your vase with a ribbon to match your colour scheme then pair with festive berries and blooms

Feel free to claim the dips as your own creations - just toss away the packets first

*Try this
Take your prawns up a notch, literally, by serving them on a cake stand*


Drinks and snacks

Keep the crowd refreshed with champers, fruity sauv blancs and light reds like pinot noir. Don't forget to treat the designated drivers as well with a jug of gourmet cranberry juice.

 Product details on page 44

Hot and cold appetisers

It's hard to imagine an Aussie Christmas feast without fresh seafood. Readily available and affordable, buy the day before at the supermarket. Prawns and oysters are easiest as they need no prep. Use store-bought dips as no-fuss tasty sauces.

 Recipe on page 44

Gather servingware of all shapes and sizes to plate up your bountiful spread. Oh, and don't forget to put empty bowls on the table for the prawn and oyster shells





Tips for shopping

■ **There's a wealth** of new and delicious ready-made food in the supermarket. Tour the aisles – deli, freezer, fresh produce and bakery – and enjoy the thrill of discovery before you take it home and present it with style.

■ **Have a plan.** Write a brief list, with the basic ingredients for entrees, mains, sides and desserts. You will sidestep over-buying groceries and, more importantly, save you an extra trip to the shops.


■ **Check your supermarket's** extended shopping hours.

■ **Put an esky** in the car boot for all your chilled and frozen buys.

■ **Buy the practical stuff.** Foil trays, plastic wrap, foil, baking paper and paper towels make cooking on the day a lot easier and cleaner. Disposable takeaway containers are handy for leftovers.

Roast beef with mustard and black pepper


This rolled roast comes marinated and ready to cook, for succulent texture and robust flavour. You'll be serving it up in under an hour!

 Recipe on page 44

Roast vegetables with rosemary

You'd never guess these vegies come from one packet, ready-prepped. All you need to do is put them in the oven.

Scatter with rosemary and pistachios for crunch and colour.


 Recipe on page 44






Roast potatoes and apples in duck fat

For a gourmet addition to your roast, these spuds come prepped in duck fat. And if you've never baked apples before, this will make you a convert.

 Recipe on page 44

Roast pork loin with herb salt rub


What better? A roast that comes coated in Italian herbs and sea-salt flakes, giving the crackling a delicious, noisy finish.

 Recipe on page 44

Try this
Layer plates and platters for a great look that makes it easy to pass hot dishes!

Roast chicken with sage and onion

These birds come stuffed, seasoned and ready to roast. They're also approved by the RSPCA, from farms that use higher welfare farming systems = happy chooks!

 Recipe on page 45





*Stars, stripes and patterns
all work in harmony when
tied together by your scheme*

Try this
**Dust with sugar
for a snow-capped
finish. It all comes
in the packet,
of course!**




Sweets and mince pies

Buy a variety of after-dinner sweet treats. Include decorative lolly bags on your table so everyone can fill their own and take the Christmas cheer home with them.

 Product details on page 45

Kale coleslaw with yoghurt and chia dressing

Just follow the directions on the pack – everything's included. Fab!

 Recipe on page 45

*Good things come in packages, and
desserts are no exception!*

Belgian
chocolate gateau

Tropical
jewel cake

Christmas fruit cake



Black forest
pudding

Pavlova wreath

Try this
Add flavour
and colour with
fresh berries...
they take no
time to prep.



Super sundaes

Serve up a mix of ice-cream flavours (pictured top). It won't just be the kids who love it.

 Product details on page 45

Big dessert spread

Appeal to absolutely everyone with a delectable selection of chocolatey, fruity, rich and light delights. *When they ask for the recipes, just act nonchalant and say, 'It's my grandma's and she's sworn me to secrecy.'*

 Product details on page 45

wonders with Woolies

Serve up a serene scene with a green and white decorative scheme from flowers to tableware. As for recipe requests, blame the vino for your sudden memory lapse!

Delve into your garden for deco inspiration – love the gumnuts

Hydrangeas sometimes bloom green – which may suit your colour theme!

Cheat, drink and be merry with stunning appetisers straight from the aisles




Try this
Wedges of fresh fig complement all deli meats, but especially prosciutto

Nutty nibbles

Start the party with a selection of drinks. And nothing tastes better with a glass of wine than a handful of salty roast nuts, especially when you have a smorgasbord to choose from.

Canapé platter

A good dip is even better with a great dipper! Provide all sorts of crunchy options – oatcakes, rice crackers, veggie chips and cheese straws and twists. Then grab a variety of antipasti – easy as!

 Product details on page 45

Serve your pick of dips in small bowls on multiple platters around your entertaining table so everyone can reach their favourite flavours




*Green is grand -
weave it through
dishes, linen,
ribbons and fresh
leaf garnishes*

The day-before checklist

- **Create piles of your pantry staples** and set them aside grouped as entree, main and dessert. This helps you to check you have everything you need.
- **Gather your servingware** and glassware and give them all a wash in the dishwasher or a once-over with a damp cloth to remove dust.
- **Write a menu**, even if it sounds unnecessary. We've all forgotten the salad in the fridge or a dessert chilling in the freezer!
- **Chill drinks overnight.** No-one likes warm Champagne.
- **Set your table.** Doing this the night before, with carols playing in the background, allows you to enjoy the experience, not dread it.
- **Wrap your hostess gifts** and lay them on the table.
- **Charge up your camera** and phone for the happy snaps.


Oriental appetisers

Wow your crowd with an Asian tasting plate straight from the freezer cabinet. Even better, these come in a variety pack so you only need to open one box!

 Recipe on page 45

Lemony green beans and snow peas with toasted almonds

One-pack wonders can save the day. Just steam, scatter the almonds and serve.


 Recipe on page 46






Olive topping and sauce

Open the jar, voila! Go traditional with apple sauce or shake things up with an olive-and-fennel relish.

 Product details on page 46

Pork rack with mustard seeds and herb

You'll hardly need to lift a finger to serve up this finger-lickin' pre-seasoned roast rack. Then watch it disappear in an instant!


 Recipe on page 46



Try this
Green up your
ham with leafy
decorations and
matching
ribbons

Red onion relish-glazed ham


Caramelised red onion relish from a jar is the star of this ham. Simply open, spread and bake until golden and sticky. Yum!

 Recipes on page 46




Roast carrots and beetroot with balsamic-honey glaze

This fresh gourmet combo comes in a handy pack complete with the ready-made glaze.

 Recipe on page 46


Moroccan roast mixed vegetables

How moreish does this veg-from-a-pack (above right) look? It's dressed to impress with roasted truss tomatoes.

 Recipe on page 46

Citrus and herb roast turkey

If you're pressed for space in your oven and can't fit a whole turkey, try this pack of pre-cut, ready-to-roast pieces. Clever!

 Recipe on page 46



*New or vintage footed cake stands
will raise the bar – the dessert bar!*

Christmas bombe



Mince pies

Try this
**Fake it, don't
make it! Buy a
cake topped with
croquembouche
for show!**

Chocolate
croquembouche cake

Lemon ricotta
cheesecake

Red velvet trifle

Salted caramel
dessert sauce




Bite-size delights

Give sweet teeth a first course of light pastries and shortbread (above). It wouldn't be Christmas without a gorgeous fruit cake!

Something for everyone

Be everybody's dessert guru by picking at least one each of chocolate, fruity and creamy flavours, along with the caramel sauce and custard.

 Product details on page 48

awesome with Alodi

Blue and highlights of silver will make your celebration sparkle. As for the food, take the credit – after all you assembled it!




Lay place settings with a casual feel to encourage relaxed enjoyment

No stress, no fuss,
but plenty of fun to
share! Stock up on
your antipastifares

Try this
Serve lavash
flatbread in a
pretty glass bowl
to save space on
the board


Drinks and nibbles

Cut up cucumbers, carrot sticks, asparagus spears and quartered baby radishes for a quick, fresh addition to a dip platter. And, along with Champagne, offer a sparkling rosé to kick off the party.

 Product details on page 48

Welcome to the party

Thrill your crowd with an elaborate spread of cheese, crackers, pickles, fruits and sliced meats. Include plain crackers to pair with the more richly flavoured cheeses and meats.

 Recipes on page 48

Serve up a large spread or make multiple smaller platters. Toothpicks and serviettes make serving plates optional. Gotta love less washing up!





Decorate like a pro

■ **Choose a colour, print or theme** and weave it through your table from decos to servingware. Choose one or two colours, varying the tones and shades for interest.

■ **Buy bunches of blooms** from the supermarket or pick from your garden – they're the easiest way to add colour and magic to your table. And if you're going to cheat the meal, you might as well go all the way – pick up faux flowers to fill vases or pots to overflowing.


■ **Layer your table with linens.** Start with a tablecloth, then add a thin cloth such as muslin and top with table runners and napkins.

■ **Scatter baubles and ribbons** on your table for instant cheer!

■ **Large chopping boards** make fabulous serving platters for antipasti, mains, even salads. Best of all, you can pick them up at the supermarket on your shopping run!


Butterflied roast lamb

The secret to this roast's speedy, juicy, tasty success is that the lamb leg comes already marinated. *Tell them it's a friend's recipe but you'll have to check your email for it.*

 Recipe on page 48

Green beans and grilled artichokes


Give good old green beans a delicious twist this year by scattering with grilled artichokes. They add enticing flavour and texture, straight from the jar.

 Recipe on page 48



Crunchy salad

A salad with texture is a salad they'll talk about! Just add noodles from the packet at the very last minute.

 Recipe on page 50




Try this
**It's surf 'n' surf!
Pair salmon and
lobster for an
enticing entree
or main**




Salmon and lobster tails with baby kale

Glazed lobster and herb-crusted salmon for lunch? What a treat! You'll be even more pleased knowing you can buy them frozen, pre-prepped and ready to grill.

 Recipe on page 50

Three-bird roast

It's a turkey... and a duck... and a chicken... it's a turducken! It's also spectacularly delicious and, being boneless, so easy to carve.

 Recipe on page 50




From shop to oven to table, turducken looks and tastes fabulous



Dukkah roast potatoes

For roast spuds with zing that takes zero effort, top them with zesty lemon dukkah seasoning.

 Recipe on page 50


Sensational sauces

The finishing touch to any roast is vibrantly coloured Lingonberry Sauce and Cranberry & Caramelised Red Onion Chutney (above right). Don't let on they come in a jar!

 Product details on page 50

Chocolate box

Tempted by gourmet truffles? Head to the chocolate aisle, pick up a selection and serve on an elegant tiered cake stand – simply sumptuous! And don't you love this chocolate Christmas tree filled with Belgian choccies? Other presentation ideas: use fancy comport dishes and even repurposed gift boxes lined with tissue paper.


 Product details on page 50





A tasty treat

These mini chocolate-coated ice-creams make a stunning centrepiece to your dessert bar. Serve on a bed of ice in a beautiful glass dish.

 Product details on page 50

Decadent dessert buffet

Heaven is sweet treats from here and around the world – figgy pudding, German baumkuchen cake, Italian panettone and more. Bake a couple of easy cookie and brownie mixes to fill the house with the divine scent, but buy the rest pre-made along with sauces, caramel, custard and cream. Bring it on!

 Recipes on page 50



Baumkuchen cake

Christmas pudding

Dish up desserts from around the globe - simply cook a packet mix or open a box!

Panettone

Try this
A jar of biscuit or brownie mix is a fun take-home gift for guests

Decadent brownies

Triple chocolate cookies

celebrations with *Coles*

Hot and cold appetisers

Roast beef with mustard

Roast vegies with rosemary

Roast potatoes and apples

Roast pork with herb salt

Drinks and snacks

1.5L Ocean Spray Low Sugar Cranberry Juice Drink
Henri Laurent Champagne NV
Land of Giants Marlborough Sauvignon Blanc
Josef Chromy Bohemia Pinot Noir
Farmhouse Vintage Cheddar 150g
Coles Wafer Thin Original Crackers 100g
Coles Gourmet Nut Tray 340g
Lemon And Garlic Sicilian Olives 150g

Hot and cold appetisers

Preparation time: 5 mins
 Cook time: 15 mins
 Serves 8

18 x 45g Coles Deli Lamb Samosas
Coles Canola Oil Cooking Spray
3 x 225g Yumi's Curried Pumpkin & Spinach Vegetable Delights
Fresh mint sprigs, to garnish
Black Swan Tzatziki 200g, to serve
Wattle Valley Delish Dips Avocado With Lime & Sea Salt 200g, to serve
24 cooked XXL tiger prawns
Watercress sprigs, to garnish
Lemon wedges and cheeks, to serve
Black Swan Farmer's Best Garlic Aioli 200g
Cobram Estate Onion Infused Extra Virgin Olive Oil, to drizzle
16 shucked Sydney rock oysters
Red wine vinegar, to serve

1 Preheat oven to 200°C. Spray samosas with cooking oil spray and bake for 15 minutes or until golden. Heat vegetable delights according to packet instructions.

2 Arrange hot appetisers on serving plates and garnish with mint sprigs. Serve with tzatziki and avocado dip on the side.
3 Put prawns on a cake stand. Garnish with watercress and lemon. Serve with aioli drizzled with a little oil. Arrange oysters on a platter and garnish with lemon cheeks. Serve with vinegar.

Roast beef with mustard and black pepper

Preparation time: 5 mins
 Cook time: approx 55 mins
 Serves 8

2 x Coles Beef Roast With Mustard And Black Pepper (about 750g each)
2 x Coles Traditional Gravy Mix 120g, to serve
Rosemary sprigs, to garnish
Maille Mild Wholegrain Mustard, to serve

1 Preheat oven to 180°C. Line a large oven tray with baking paper.
2 Remove both beef roasts from packaging, place on prepared tray and cook according to packet instructions.
3 Heat gravy according to packet instructions. Garnish beef with rosemary sprigs and serve with gravy and mustard on the side.

Roast vegetables with rosemary

Preparation time: 5 mins
 Cook time: 60 mins
 Serves 8

2 x 750g Coles Australian Roasting Vegetables With Rosemary
2 Tbsp Coles Olive Oil
6 sprigs rosemary, to serve
1/3 cup pistachio nuts, roughly chopped, to serve

1 Preheat oven to 180°C. Put vegetables and oil in a large bowl. Season and toss to coat.
2 Roast vegetables according to packet instructions or until golden and tender. Sprinkle

with rosemary sprigs and pistachios, to serve.

Roast potatoes and apples in duck fat

Preparation time: 10 mins
 Cook time: 60 mins
 Serves 8

2 x 750g Coles Australian Roasting Potatoes With Duck Fat
8 sprigs fresh thyme, plus extra sprigs, to garnish
6 small royal gala apples, quartered, cored

1 Preheat oven to 180°C. Put potatoes and thyme in a large bowl, tossing to combine. Divide among 2 roasting pans and roast for 20 minutes.

2 Divide apples among roasting pans, turning to coat in duck fat. Roast potatoes and apples for a further 20 minutes or until tender. Garnish with extra thyme sprigs.

Roast pork loin with herb salt rub

Preparation time: 10 mins; plus 8 hours air drying
 Cook time: 90 mins
 Serves 8

Coles Finest Free Range Pork Loin Roast (about 1.8kg)
2 tsp Coles Olive Oil, plus extra, to grease
3 tsp sea-salt flakes
2 tsp Coles dried Italian Herbs
Gravox Roast Pork Flavoured Liquid Gravy 165g, to serve
Coles Apple Sauce 375g, to serve

1 Remove pork from packaging and air dry, uncovered on plate in fridge for at least 8 hours.
2 Preheat oven to 240°C. Grease a large roasting pan. Put salt and herbs in a small bowl, mixing to combine. Rub oil all over pork skin, then rub salt mixture over skin.
3 Put pork in prepared pan and roast for 30 minutes or until

skin has blistered and crackled. Reduce oven to 180°C and roast for a further 30 minutes. Rotate pan and roast for a further 30 minutes or until cooked to your liking. Rest for 15 minutes before carving.
4 Serve pork with gravy and apple sauce on the side.

Roast chicken with sage and onion

Preparation time: 5 mins
 Cook time: approx 90 mins
 Serves 8

2 x Coles RSPCA Approved Fresh Whole Chickens
Marinated And Stuffed With Sage And Onion (about 1.6kg each)
Thyme sprigs, to garnish
Coles Cranberry Sauce 275g, to serve

1 Preheat oven to 180°C. Remove chickens from packaging. Tie up legs with kitchen string, put breast-side up in a large roasting pan, then cook according to packet instructions.
2 Garnish with thyme and serve with cranberry sauce.

Kale coleslaw with yoghurt and chia dressing

Preparation time: 5 mins
 Cook time: nil
 Serves 8

2 x 400g Coles Made Easy Kale Coleslaw Salad Kit (kale, shredded vegetables, 3 seed mix, yoghurt and chia seed dressing)

1 Put salad kit contents in a large salad bowl, tossing well to combine. Serve.

Sweets and mince pies
Coles Finest Cherry & Belgian Chocolate Pies 360g 6-pack
Coles Finest Fruit Mince Pies 410g 6-pack

Coles Mini Vanilla Slices 220g 16 pieces
Coles White Christmas 275g 18 pieces
Coles Peanut Brittle With Choc Drizzle 250g
Coles Peppermint Bark 220g
Coles Rum Balls 160g 8-pack

1 Serve sweets and mince pies according to packet instructions.

Super sundaes

Coles Espresso Tiramisu Ice Cream 500ml
Coles Caramel Popcorn Ice Cream 500ml
Coles Hazelnut Choc Ice Cream 500ml

Big dessert spread

Coles Finest Belgian Chocolate Gateau 800g, garnished with 200g punnet Eureka blueberries
Coles Finest Tropical Jewel Cake 800g
Coles Finest Christmas Fruit Cake 200g, served garnished with orange zest
Coles Finest Black Forest Pudding 900g, decorated with mini silver cachous and holly leaves
Coles Finest Pavlova Wreath 400g, scattered with ½ cup Ocean Spray Craisins, filled with strawberries and dusted with icing sugar
Vanilla yoghurt, to serve
Double cream, to serve
Extra blueberries, to serve

wonders with Woolies

Drinks

Isabel Sauvignon Blanc 2014 Marlborough
Anthem Ascend Pinot Noir 2012 Central Otago
Craftsman Big & Bold Shiraz 2014 Barossa
A by Arras Premium Cuvée NV Tasmania

Nutty nibbles

Select Pretzel Twists 200g
Select Classic Pistachios With Sea Salt 250g
Select Savoury Honey Flavoured Cashews 400g
Select Mixed Nuts with Sea Salt 375g

Canapé platter

Created With Jamie Beautiful Beetroot, Tahini & Pomegranate Dip 150g
Created With Jamie Gorgeous Green Garden Pea & Quinoa Dip 150g
Created With Jamie Poppin Chipotle, Red Pepper & Quinoa Dip 150g
Macro Organic Vegetable Chips 70g
Woolworths Gold Cheese & Seed Straws 100g
Woolworths Gold Cheese Straws 100g
Woolworths Select Brown Rice Crackers Black Sesame 100g
Woolworths Select Brown Rice Crackers Sea Salt 100g
Woolworths Gold Olive Oil Oatcakes 270g
Gold Italian Prosciutto Di Parma 100g
Fresh fig wedges, to serve
Fresh Zest Micro Sorrel 15g punnet, to garnish

Oriental appetisers

Preparation time: 5 mins
 Cook time: 10 mins
 Serves 8

Woolworths Select Thai Fish Cakes With Sweet Chilli Dipping Sauce 400g 18 pieces
Woolworths Select Green Curry Rice Balls 320g 16 pieces
2 x Woolworths Select Oriental Selection With Sweet Chilli Dipping Sauce 406g 18 pieces
Soy Sauce, to serve ►



Roast chicken with sage



Kale coleslaw



Sweets and mince pies



Oriental appetisers



Lemony beans & snow peas

Pork with mustard seeds

Red onion relish glazed ham

Roast carrots and beetroot

Moroccan roast mixed veg

Citrus and herb roast turkey

1 Remove all items from packaging. Cook according to instructions and serve with sauce and additional soy sauce.

Lemony green beans and snow peas with toasted almonds

Preparation time: 5 mins
Cooking time: 10 mins
Serves 8

3 x 215g Created With Jamie Lemony Green Beans & Snow Peas With Toasted Almonds

1 Cook vegetables according to packet instructions. Serve.

Olive topping and sauce
Woolworths Select Apple Sauce 370g, to serve
Jamie Oliver Green Olive & Fennel Bruschetta Topping 180g, to serve

Pork rack with mustard seeds and herb
Preparation time: 15 mins
Cooking time: 1 hour plus 15 mins resting
Serves 8

2 x Woolworths Pork Rack With Mustard Seeds And Herb (about 1.12kg each)
Thyme sprigs, to garnish

1 Preheat oven to 180°C. Line a large roasting pan with baking paper. Put pork racks in pan and cook according to instructions.

2 Remove from oven, cover with foil and set aside to rest for 15 minutes. Garnish with thyme sprigs and serve with sauce and topping on the side.

Red onion relish-glazed ham

Preparation time: 15 mins
Cooking time: 90 mins
Serves 12

Woolworths Gold Leg Ham (about 9kg)

Woolworths Gold Spanish Red Onion Relish 300g

1kg bag Red Onions, peeled and quartered

1 Tbsp Woolworths Select Spanish Mellow Olive Oil 500ml

Fresh bay leaves, to garnish
Woolworths Gold Burgundy Mustard 175g, to serve
Woolworths Gold Wholegrain Mustard 175g, to serve

1 Put oven rack on lowest oven shelf and remove all other racks from oven. Preheat oven to 180°C. Line a large roasting pan with baking paper.

2 Put ham on chopping board, skin-side up. Using a small sharp knife, cut a zigzag pattern through rind about 15cm from end.

3 To remove rind, starting at large end of ham, insert thumb between rind and fat, moving thumb from side to side to separate, being careful not to tear rind or fat. Discard rind.

4 Cover shank with foil to prevent it from burning, transfer ham to prepared roasting pan. Brush generously with all of the relish, then roast ham for 1 hour.

4 Put onion and olive oil in a large bowl, mixing to combine. Arrange in pan around ham and roast together for a further 30 minutes or until ham is golden and onions have softened and caramelised.

5 Serve ham and onions garnished with bay leaves, with mustards on the side.

Roast carrots and beetroot with balsamic-honey glaze

Preparation time: 5 mins
Cooking time: 40 mins
Serves 8

2 x 555g Created With Jamie Dutch Carrots & Baby Beetroot With Balsamic Honey Glaze

1 Remove vegetables from packaging and place in a large

pan. Cook according to packet instructions. Serve

Moroccan roast mixed vegetables

Preparation time: 5 mins
Cooking time: 45 mins
Serves 8

2 x 600g Woolworths Ready To Roast Mixed Vegetables
1 Tbsp Woolworths Select Moroccan Seasoning 52g
¼ cup Woolworths Select Olive Oil Spanish Mellow
2 x 130g punnets Gold Sweet Berry Truss Tomatoes
Flat-leaf parsley, to garnish

1 Preheat oven to 200°C. Line an oven tray with baking paper.

2 Put vegetables, seasoning, and olive oil in a large bowl, tossing well to coat. Transfer to prepared oven tray, spreading out in a single layer. Cook on middle shelf for 25 minutes.

3 Turn vegetables, top with tomatoes on the vine, then cook for a further 20 minutes or until golden and tender. Serve garnished with parsley.

Citrus and herb roast turkey

Preparation time: 10 mins plus 48 hours defrosting
Cooking time: 90 mins
Serves 8

Created With Jamie Turkey Roast Breast, Wing & Thigh Parcel Citrus & Herb 1.65kg
4 lemons, halved
2 bulbs garlic, halved
Flat leaf parsley sprigs, to garnish
Woolworths Select Gravy Mix Chicken 120g
Woolworths Select Fruit Sauce Cranberry 275g

1 Prepare and cook turkey parcels according to packet instructions. Add lemons and garlic to pan after opening foil parcels and cook, basting with ►

A woman with blonde hair is sleeping peacefully on a bed with white linens. She is wearing a light grey long-sleeved top. Her hands are clasped together on the bed. The background is a soft, out-of-focus white wall.

We all have to rise in the morning.

But it's the ones sleeping

on the right mattress

who get to

shine.

Wake Up Wonderful

Forty
Winks

Welcome to the party

Butterflied roast lamb

Green beans and artichokes

juices, for a further 30 minutes or until turkey is golden and cooked. **2 Meanwhile, prepare** 2 cups of chicken gravy according to packet instructions. Serve turkey, lemon and garlic garnished with parsley, with gravy and cranberry sauce on the side.

Bite-size delights

Woolworths Traditional Fruit Cake Iced 1kg, decorated with silver cachous
Woolworths Gold Irresistible Candied Orange Shortbread 500g
Woolworths Puff Pastry Sweet Biscuits 200g
Woolworths Gold Milk Chocolate Caramel Ganache 140g
Woolworths Gold Café Latte Duo 125g
Woolworths Gold Vanilla Crème Duo 125g

Something for everyone

Woolworths Gold Golden Christmas Bombe 900g
Woolworths Gold Mini Fruit Mince Pies With Single Malt Whisky 190g 6-pack
Created With Jamie Baked Lemon Ricotta Cheesecake 500g, decorated with sliced mango, mint sprigs, and drizzled with honey
Woolworths Gold Belgian Chocolate Croquembouche Cake 1kg
Woolworths Gold Red Velvet Trifle 1kg, garnished with fresh raspberries
Woolworths Gold Salted Caramel Dessert Sauce 300g, to serve
Woolworths Gold St-Remy Brandy Cream 300g, to serve

awesome with Aldi

Drinks and nibbles

Veuve Monsigny Champagne Premier Cru NV

Veuve Monsigny Rose Champagne
Damora Real Butter Puff Pastry Salted French Twists 150g
Specially Selected Savoury Biscuits Pecorino Cheese & Olive Bites 120g
Deli Originals Hommus Dip 250g
The Fresh Salad Co Baby Cucumbers 250g, cut into batons

Welcome to the party

Preparation time: 10 mins
Cook time: nil
Serves 12

Specially Selected Sliced Salami With Olives 100g
Specially Selected Sliced Salami With Truffles 100g
Bërg Sliced Pepperoni Salami 100g
Bërg Prosciutto Di Parma 80g
Emporium Selection Double Cream Camembert 200g
Specially Selected Roquefort Blue Vein Cheese 100g
Emporium Selection Trio Red Leicester, Lancashire & Double Gloucester Cheese 170g
Westacre Manhattan Apricot & Almond Cream Cheese 200g
Deli Originals Sweet & Sour Gherkins 680g
Sweet Vine Dried Fruit Salad Mix 400g
Specially Selected Caramelised Onion Lavosh Flatbread 100g
Damora Original Water Crackers 125g

1 Put salami and prosciutto in separate bowls. Remove cheeses from packaging and arrange on a large board or platter.
2 Slice a couple of gherkins and scatter over board or platter. Leave remaining whole in opened jar on board or platter.
3 Remove dried fruit mix from packaging and scatter a few over

platter. Put remaining in a large jar. Serve meats, cheese and fruit with flatbread and crackers.

Butterflied roast lamb

Preparation time: 5 mins plus 10 mins resting
Cook time: approx 35 mins
Serves 8–10

Brannans Butchery Butterflied Marinated Lamb Leg (about 1.2kg)
Remano Sundried Tomato Pesto 190g
Remano Yellow & Red Peppers Pesto 190g

1 Cook lamb according to packet instructions. Rest for 10 minutes before serving with pesto on the side.

Green beans and grilled artichokes

Preparation time: 5 mins
Cook time: approx 5 mins
Serves 8–10

Garden Greens Green Beans 500g
2 Tbsp Colway French Salad Dressing 300ml
Deli Originals Grilled Artichokes 280g

1 Put beans in a large saucepan of boiling water and cook over a high heat for 5 minutes. Drain. Transfer to a serving platter and drizzle over dressing, tossing to combine.
2 Drain artichokes. Scatter over beans to serve.

Crunchy salad

Preparation time: 5 mins
Cook time: nil
Serves 8–10

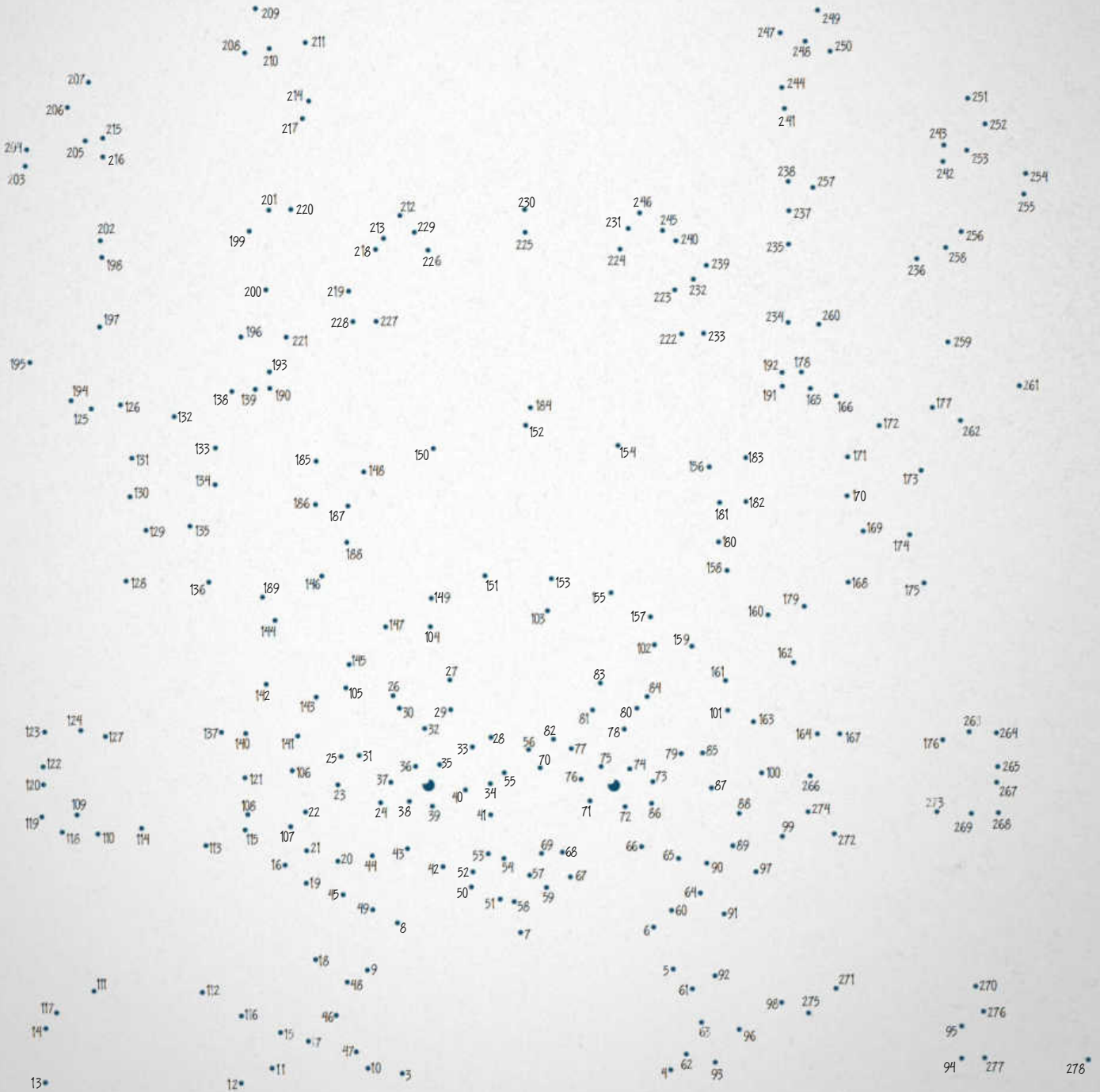
3 x 200g The Fresh Salad Co. Crunchy Salad Bowl
2 avocados, cut into slices
2 lemons, cut into wedges
200g Deli Originals Traditional Greek Style Tzatziki Dip, to serve ▶



NISSAN PATHFINDER

DISTRACTIVITY

Use this to keep your little darlings busy while you check out some great design



Connect the dots
to discover where the
Nissan Pathfinder is.



Crunchy salad

Salmon and lobster tails

Three-bird roast

Dukkah roast potatoes

Decadent dessert buffet

1 Put crunchy salad and avocado slices in a large bowl, tossing gently to combine. Serve with lemon wedges and tzatziki dip on the side.

Salmon and lobster tails with baby kale

Preparation time: 5 mins plus 24 hours defrosting
Cook time: 25 mins
Serves 8–10

Ocean Royale Atlantic Salmon Side With A Toscana Style Herb Crust 1kg frozen
2 x 380g Lobster Tails With Garlic Butter Glaze
The Fresh Salad Co. Baby Kale 120g

1 Defrost lobster tails for 24 hours in the fridge, according to packet instructions.

2 Cook salmon and lobster tails according to packet instructions. Transfer to a platter and serve topped with baby kale.

Three-bird roast

Preparation time: 10 mins
Cook time: approx 2 hours
Serves 8–10

Specially Selected Fresh Three Bird Roast (about 1.5kg)

1 Preheat oven to 200°C. Remove three-bird roast from packaging and cook according to packet instructions.

2 Serve roast with Sensational sauces (above right) on the side.

Dukkah roast potatoes

Preparation time: 5 mins
Cook time: approx 1 hour
Serves 8–10

Karidale Farm Fresh Washed Potatoes 2kg, quartered
Karidale Farm Fresh Desiree Potatoes 2kg, quartered
¼ cup Just Organic Extra Virgin Olive Oil 500ml
¼ cup Stonemill Zesty Lemon Dukkah 70g

1 Divide potatoes among 2 baking trays. Drizzle over oil sprinkle with dukkah, tossing to combine. Bake for 1 hour or until golden. Serve.

Sensational sauces

3 Tbsp Chefs' Cupboard Instant Gravy Mix Chicken Flavour 120g
Specially Selected Lingonberry Sauce 220g
Colway Cranberry & Caramelised Red Onion Chutney 300g

1 Make gravy according to instructions. Transfer to a gravy boat. Put each sauce in a separate serving bowl.

Chocolate box

Serves 12

Specially Selected Flaked Belgian Truffles 150g (available in Milk Chocolate, White Chocolate and Dark Chocolate)

Specially Selected Gourmet Milk Chocolate Truffles 120g (available in Salted Caramel and Marc de Champagne)

Herz Kirschen Cherry Liqueur Chocolates 250g

Moser Roth Ganache Milk Chocolate Baubles 150g

Moser Roth Almond Chocolate Baubles 150g

Moser Roth Caramel Crunch Chocolate Baubles 150g

Specially Selected Luxury Chocolate Christmas Tree 215g

Specially Selected White Chocolate & Coconut Florentines 135g

A tasty treat

Monarc Utopia Minis Ice Creams (vanilla with a selection of chocolate coatings) 600ml

1 Remove from packaging and serve in a bowl of crushed ice.

Decadent dessert buffet

Preparation time: 10 mins

Cook time: 30 mins

Serves 12

The Mason Jar Cookie

Company Brownie Decadence Brownie Mix 750g

The Mason Jar Cookie Company Triple Chocolate Cookie Mix 575g

Icing sugar, for dusting

Specially Selected Premium Vintage Christmas Pudding 700g

Specially Selected Luxury Marron Glacé Panettone 1kg

Specially Selected Luxury Baumkuchen Cake 300g

Thickened cream 300ml, whipped

250g punnet strawberries, hulled, halved

Specially Selected Gourmet Almond & Pistachio Nougat 50g, chopped

Specially Selected Salted Caramel Dessert Sauce 400g

Specially Selected Luxury Butter Fudge 50g, chopped

Specially Selected Chocolate Dessert Sauce 375g

Farmdale Creamy Vanilla Flavour Pouring Custard 1L

1 Cook brownie mix and cookie mix according to instructions. Cut brownies into squares and serve dusted with icing sugar.

2 Heat pudding according to instructions. Put pudding, brownies, cookies, panettone and baumkuchen cake on separate cake stands.

3 Spoon ½ of the whipped cream over panettone. Scatter over strawberries and nougat. Serve dusted with icing sugar.

4 Fill centre of baumkuchen cake with remaining cream. Top with ½ of the caramel dessert sauce and fudge. Serve with chocolate sauce, pouring custard and remaining caramel sauce on the side. ►



**Innovation
that excites**

NISSAN PATHFINDER GETS BIG FAMILIES

You don't even have time to read this. We get it. The Nissan Pathfinder is designed for people just like you. The Latch and Glide™ system means easy access to the third row. Seven adult-sized seats mean it's harder for your kids to annoy each other. And three entertainment zones mean you can tailor your distractions perfectly. Meanwhile, the 360° Around View® Monitor makes parking troubles a thing of the past. So driving the Nissan Pathfinder is like having a little break really.



leftovers *to love*

Waste not and eat well – just make sure there's space in the fridge!

Dips

- Leftover dips are a great way to add loads of flavour to sangers and burgers.
- Pesto dips can be tossed in pastas, used to dress salads or dolloped onto poached eggs for brekkie.
- Spread onion dip onto sliced baguette rounds, wrap in foil and bake for brilliant 'garlic' bread.

Ham

- Slice ham thinly and pile it into a fresh bread roll. Fill with coleslaw and a dollop of chutney and you have a sensational slider.
- For a quick dinner, chargrill thick slices of ham and serve with a salsa of chopped fresh mango, lime, chilli and red onion alongside a fresh green salad.
- Add a handful of diced ham to your favourite corn fritter recipe.
- Quiche Lorraine tastes top-notch with finely diced leg ham.
- Create the ultimate brekkie roll with slices of ham, a fried egg, Swiss cheese and barbecue sauce.

CHICKEN AND TURKEY

- Sliced cooked poultry is an easy addition to stir-fries and casseroles.
- For a tasty sandwich filling, mix diced leftover cooked poultry with celery, shallots, pecans, mayonnaise and a pinch of curry powder.
- Stir cooked chicken or turkey pieces through your favourite risotto or pasta.
- For a healthy Mex-inspired dinner, combine diced cooked poultry with tomato salsa. Serve in lettuce cups topped with diced tomato, avocado, sour cream and lime juice.



Deli meats and cheeses

- Melt leftover cheese into a fondue and serve with fresh bread for dipping.
- Bake diced salami and crumbled blue cheese into savoury biscuits.
- Stuff homemade meatballs, rissoles, arancini or croquettes with pieces of cheese before cooking. They'll be filled with a melted gooey cheesy centre you'll love.
- Turn mac and cheese into your best pasta bake ever by using a mix of gourmet cheeses from your antipasto platter.
- Make a cheat's pizza: cut up leftover salami and ham and scatter onto a round of Lebanese bread along with sausage meat, oregano and barbecue sauce.



PS We don't recommend you keep or reheat any leftover seafood, including smoked salmon, prawns and seafood-based dips such as taramasalata.

*Let the remains of
the day become the
stars of tomorrow*

AMAZING STAIN REMOVAL 1st TIME



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**Tipsy trifle cake
with grilled peaches
and gingerbread**

Give them an eyeful with this trifle-at-heart spectacular! Weave the toffee web topper (see how over page) for even more wow factor.

 Recipe on page 56

Pfeffernüsse are German ginger-spiced biscuits with a soft-to-bite centre, coated in a thin set white icing. They're available from supermarkets.

← *Toffee webs* are best made just before serving, as the toffee can become sticky and begin to soften, especially on a humid summer's day.

Twist it your way with a salted caramel sauce or swap Frangelico (hazelnut liqueur) for rum, brandy or sherry. Don't fancy making toffee? Festoon the crown with chocolate shavings instead.




Twist it, tower it, top it – and go from grand finale to bowl-scraping bliss with these

Now that's
entertaining!

Tipsy peach and gingerbread trifle

Sophisticated flavours of peach
iced tea and Frangelico make this
a divine dessert for adult palates.

 Recipe on page 56



all hail the trifle

show-stopping desserts to shake up your idea of just how terrific a trifle can be

steps to toffee

TO MAKE TOFFEE WEB

STEP 1 Put 1 cup caster sugar and 2 Tbsp water in a small saucepan over a high heat. Stir until sugar is wet. Cook for 5 minutes or until amber. **STEP 2** Plunge into a bowl of iced water. **STEPS 3–4** Dip a wooden spoon into toffee; when it runs off the spoon and doesn't drip, drizzle toffee on a sheet of baking paper in parallel lines, crisscross, circles, or your own shape. Set aside for 5 minutes to allow toffee to set, then remove from paper.



Tipsy trifle cake with grilled peaches and gingerbread

Preparation time: 20 mins
plus 1 hour chilling (or
overnight if possible)

Cooking time: 10 mins

Serves 8–10

Cooking oil spray, to grease
2 x 250g blocks cream
cheese, chopped,
softened

½ cup icing sugar mixture

2 tsp ground ginger

300ml thickened cream

1¼ cups peach iced tea
flavoured cordial

⅓ cup Frangelico
(hazelnut liqueur)

500g packet savoirdi
sponge finger biscuits

½ cup thick caramel sauce

200g pfeffernüsse biscuits

1 Tbsp cocoa powder

1 cup double thick vanilla
custard

2 Tbsp caster sugar

2 large peaches, stoned,
cut into wedges

¼ cup caramel topping,
to drizzle

Toffee web, to decorate
(See Steps to toffee, left)

1 Grease a 20cm springform
cake tin with cooking oil
spray. Line base with square
of baking paper, allowing
edges to overhang. Assemble
the tin closed, then line sides
with baking paper so paper
extends 5cm above tin.

2 Put cream cheese, icing
sugar mixture and ginger in
the bowl of an electric mixer
and beat on medium speed,
using paddle attachment, for
3 minutes or until smooth.
Add cream and beat again on
medium, scraping down sides
after 2 minutes, for 4 minutes
or until smooth. Set aside.

3 Combine peach iced tea
flavoured cordial and
Frangelico in a large jug.

4 Pour ⅓ of the peach

cordial mixture into a shallow
dish. Dip ⅓ of the savoirdi
biscuits into liquid, one at
a time, arranging snugly in
a single layer in the base
of prepared tin. Break biscuits
to completely fill base.

5 Spread 1 cup of the
cream cheese mixture over
the biscuit layer. Dollop on
¼ cup of the caramel sauce.
Crumble 4 pfeffernüsse over
the top. Dust with ½ Tbsp
of the cocoa. Dollop ½ cup of
the custard on top.

6 Repeat Steps 4 and 5,
layering soaked savoirdi
biscuits, cream cheese mixture,
caramel, pfeffernüsse, cocoa
and custard, finishing with
a layer of cream cheese mixture.
Chill in fridge for at least 1 hour,
or overnight if time permits.

7 Just before serving, heat
a chargrill pan over a high
heat. Put caster sugar on
a dinner plate. Press cut
sides of peaches in sugar to
coat. Cook peach wedges in
batches, cut side down, for
5 seconds each side or until
golden. Set aside on an oven
or plastic tray to cool.

8 Remove cake from tin and
put on cake stand. Top with
remaining pfeffernüsse then
peaches, drizzle with caramel
topping and decorate with
toffee web. Serve immediately.

Tipsy peach and gingerbread trifle

Preparation time: 15 mins

Cooking time: 10 mins

Serves 8–10

¼ cup caster sugar

5 large peaches, stoned,
cut into wedges

250g block cream cheese,
chopped, softened

½ cup icing sugar mixture

600ml thickened cream

¼ cup peach iced tea
flavoured cordial

1 Tbsp Frangelico
(hazelnut liqueur)

300g pfeffernüsse biscuits,
roughly broken

¾ cup caramel topping

900g double thick
vanilla custard

Extra 600ml thickened
cream, whipped

Extra ¼ cup caramel
topping, to drizzle

Toffee web, to decorate
(See Steps to toffee, left)

1 Heat a chargrill pan over
a high heat. Put caster sugar
on a dinner plate. Press cut
sides of peaches in sugar to
coat. Cook peach wedges in
batches, cut side down, for
5 seconds each side or until
golden. Set aside on an oven
or plastic tray to cool.

2 Meanwhile, put cream
cheese and icing sugar
mixture in the bowl of an
electric mixer and beat on
medium speed, using paddle
attachment, for 3 minutes or
until smooth. Add cream and
beat with whisk attachment on
medium speed, scraping down
the sides of the bowl after
2 minutes, for 4 minutes or
until smooth and thick.

3 Combine peach iced tea
flavoured cordial and
Frangelico in a small bowl.

4 Arrange ⅓ of the biscuits
in the base of a 3L glass
trifle bowl. Drizzle with ⅓ of
the peach cordial mixture.
Spoon ½ of the cream cheese
mixture on top and smooth
surface. Drizzle with ½ of the
caramel topping and dollop
on ½ of the custard. Top with
⅓ of the peaches.

5 Repeat Step 4, layering
biscuits, peach cordial mixture,
cream cheese mixture, caramel,
custard and peaches, finishing
with biscuits and cordial mixture.

6 Top with whipped cream
and arrange remaining
peaches on top. Drizzle with
extra caramel topping and
decorate with toffee web.
Serve immediately.

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Now that's
entertaining!

Scintillating summer cocktails

cheers to happy hour

Kick off your next long evening barbecue with something more celebratory than just a beer. These fruit-infused cocktails keep the mood light and luscious, and they're just as appealing when made without liquor.

*Raspberry
Prosecco
royales*

*Passionfruit
martini*

*Gingerbread-
man mule*

*Summer fruit
punch*

(or mocktails) to give your party an exciting start

Make these mocktails: omit the rum and add the juice of an orange

clink

Gingerbread-man mule

Your Moscow mule just had a zesty makeover with fresh lemon, vanilla and cinnamon. Using spiced rum adds rich notes of allspice, clove and ginger.

Serves 4

120ml spiced dark rum

250ml ginger beer, chilled

1 lemon, cut into slices

1 vanilla bean, cut into thin sticks

4 cinnamon sticks

1 Put all ingredients into a large jug and stir with a spoon until combined.

2 Pour into serving glasses, distributing a cinnamon stick, piece of vanilla and lemon slice into each glass. Serve with additional lemon.

Make this coaster - just add foil! See 'Puttin' on the glitz', page 140

Summer fruit punch

As good as a fruit salad, the magic of this punch comes from the frozen cherries – they'll keep it cool for hours.

Serves 8

½ cup pomegranate arils
125g punnet raspberries
1 green apple, thinly sliced into rounds
1 yellow peach, halved, stoned, thinly sliced
2 cups cherries
2 cups sparkling apple juice
2 cups lemonade
3 cups crushed ice cubes
Mint sprigs, to serve

1 Put cherries into a large zip-lock bag and freeze for 6 hours or overnight.

2 Combine all ingredients except mint sprigs in a large punchbowl or large open vase. Add frozen cherries and garnish with mint. Serve.

Mock it up
leave out the rum and add 2 Tbsp of peach cordial

Mock it up
omit vodka and add an extra 2 Tbsp of passionfruit

Passionfruit martini

Most canned passionfruit pulp comes in syrup, so scoop out fresh fruit, otherwise your martinis will be too sweet. You can freeze the pulp in ice cube trays to prep it in advance.

Serves 4

80ml vodka, chilled
8 Tbsp passionfruit pulp, chilled
160ml cloudy apple juice, chilled
80ml lemon juice, chilled
2 passionfruit, halved, chilled, to serve

1 Put vodka, pulp, apple juice and lemon juice into a cocktail shaker or jar and shake until combined. Pour into 4 martini glasses and serve each topped with a passionfruit half floating in it.

Watermelon, orange and strawberry sunrise

The key to this slushie is getting the fruit super-chilled before you whiz it up in the blender. 7-Eleven has nothing on this baby!

Serves 8

2 cups carbonated blood orange-flavoured drink, chilled

1 cup strawberries, chilled

1½ cups roughly chopped watermelon, chilled

1 orange, peeled, roughly chopped, chilled

120ml dark rum

Small watermelon wedges, to serve

Thinly sliced orange quarters, to serve

1 Put all ingredients except garnishes into a blender jug and blend until smooth. Drain through a fine sieve into a large jug.

2 Pour into serving glasses and serve garnished with watermelon wedges on toothpicks and orange quarters on the rim.

*Mock it up
omit rum
and add extra
orange soft
drink*



Mint, lime and coconut mojitos

This has all the traditional Cuban highball makings – rum, sugar, lime and mint – but adds refreshing coconut water.

Serves 6

- 1 cup mint leaves**
- 1 lime, sliced into thin wedges**
- 100ml lime juice**
- 150ml sugar syrup, chilled (see right)**
- 1L coconut water, chilled**
- 200ml Malibu (coconut-flavoured rum)**
- 2 cups ice cubes**
- Lime slices, to serve**
- Mint sprigs, to serve**

1 Put mint, lime wedges and juice and sugar syrup into a large jug and muddle with a muddler or the end

of a rolling pin. Pour in coconut water and rum and stir to combine.

2 Pour into serving glasses and serve garnished with lime and mint sprigs.

To make sugar syrup, put 1 cup water and 1 cup caster sugar into a small saucepan over a high heat. Bring to the boil and simmer for 3 minutes or until sugar has dissolved. Remove from heat and set aside to cool to room temperature. Transfer to a jug and refrigerate for 30 minutes or until chilled.

Mock it up
use 5ml
grenadine and
sparkling
grape juice



Raspberry Prosecco royales

This tasty twist on the classic champagne cocktail everyone loves is still as easy to make.

Serves 6

- 12 fresh raspberries**
- 12 small basil leaves**
- 60ml Chambord black raspberry liqueur**
- 750ml bottle Prosecco, chilled**

1 Divide raspberries and basil among 6 flute glasses. Pour 10ml of Chambord into each. Top with Prosecco and serve immediately.

Mock it up
omit the
Malibu and add
2 tsp coconut
essence



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marks.*

*ACA Research HCP Study,
July 2015



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Now that's
entertaining!

*it's a smile,
it's a kiss,
it's a sip of wine,
it's*

summertime

Want to throw a fabulous garden party and inspire your people to kick off their shoes and relax? Channel the atmosphere of far-flung places – think the utter opulence of the Indian Raj, a tropical island resort or Arabian nights – and the luxury and colour will flow naturally. ►

1 Entertaining outside is all about comfort. Stay true to an Arabian theme with an abundance of bolsters and cushions, even if the designs are reinterpreted with a modern flair.

2 Richly coloured swathes of sheer chiffon swaying in the breeze will soon have you dreaming of a good time. So instead of your usual outdoor furniture, invest in a relaxing day bed. Suspend lanterns around your garden or from pergolas and parasols and everyone will linger well into the night. For a similar day bed, check out the (pricey but fabulous) Chatham Ultimate Lounge Cabana, available from Pottery Barn.

For shopping details,
see Stockists page

Pasha metallic embroidered
and piped floor cushion
in Brights 70 x 70cm,
\$119.95, Kas Australia.

Lie back in the sun and count every beautiful

3 Arrange Moroccan-style lanterns to set the scene, even during the day. Ramp up their warm glow at night by placing them on silver trays.

4 Floor cushions are the best thing ever for lounging around. Work the tropical theme by tie-dyeing and stencilling your own batik designs on white cotton pillowcases or cushion covers (see below).

TIE-DYEING AND STENCILS

To tie-dye, pinch the material with one hand and pull with the other to form a cone shape. Divide the cone into sections and tie each section firmly using twine. Tie cones at random or in a pattern all over the cloth. Using Dylan Hand Dyes and following the instructions on the pack, put the tied cloth into a dye bath for an hour. Rinse until water runs clear. To add a second colour, retain your ties and add new ones. Put the tied cloth into the second colour for another hour. Rinse off excess dye. Untie the material, wash in warm soapy water, rinse and leave to dry. Press the fabric.

To stencil, place cling wrap or a plastic bag inside the cushion or pillowcase cover then on a newspaper. Place the stencil on the fabric and use fabric paints and a sponge to stencil the design onto the cover. Let dry then iron to heat-set.

3

4



Applaro gazebo
3 x 3m, \$349,
IKEA.



Lucinda tea light holder
in Orange, Red and
Pink, \$12.95/set
of 3, Emporium.



Samsø parasol
with Loko
base in Red,
\$69.99, IKEA.



Multipurpose flexible Tubtrugs, 15L
in Pink, \$11.95, and 26L in Orange,
\$14.95, Zanui, 1300 745 898,
bhgshop.com.au.

For shopping details,
see Stockists page

Seville embroidered
linen cushion in Pink
45 x 45cm, \$64.95,
Amalfi.

get the
look

thing you can see

5 While you're lounging around contemplating the beauty of your summer garden, here's a bit of trivia: the hippies in the 1960s weren't the first to discover tie-dyeing. The Japanese (from the year 552) and the Chinese (from 618) were well into it. They extracted natural dyes from flowers, berries, roots and leaves.

Pot up summer-flowering petunias and bougainvillea

Live this life of

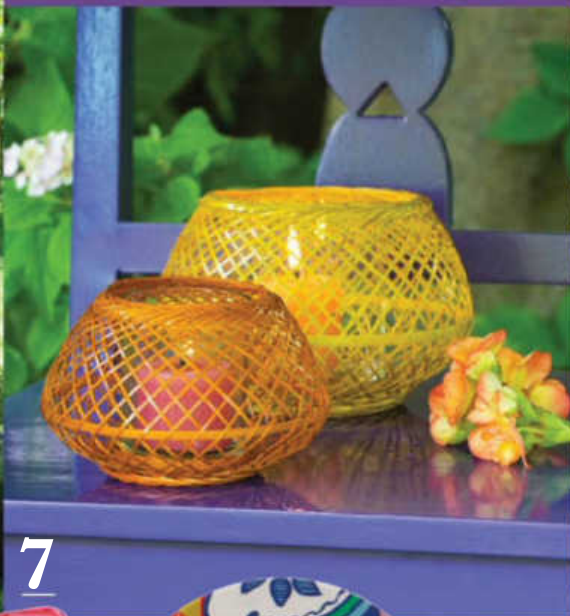
6 Who needs a pool? You can rig up a portable shower and, if you like, a screen in your garden. Great for cooling off on a hot day, it sure beats the hose! Everyone (not just the kids), will love it – and your garden will thank you after a good long soak! Check out the range of outdoor showers at Bunnings.

7 You can never have enough soothing candlelight, so stock up on candle-holders and lanterns. Wicker, bamboo, glass, metal – whatever takes your fancy and fits your garden party theme. Group smaller pieces for greater impact. Love this pair on a chair!



6

7



Dover Mason Parnell outdoor chair in Orange, \$239.95, Zanui, 1300 745 898, bhgshop.com.au.

For shopping details, see Stockists page

Lhasa plastic outdoor rug 120 x 179cm, \$64.95, Zanui, 1300 745 898, bhgshop.com.au.

get the look



Acute outdoor floor cushion (left), \$34.95, Kas Australia. French Bull Florentine dinner plate, \$19.95, Zanui, 1300 745 898, bhgshop.com.au.



Tulip Capiz tea-light holder, \$8.95/ set of 3, Emporium.



luxury, lazing on a sunny afternoon

8 Silk or cotton triangular-shaped pillows, with or without a fold-out day bed, are popular throughout Thailand. They're excellent for resting your head and shoulders and right on-theme for a South-East Asian vibe. For similar, search the web for local stockists of Thai triangle pillows.

Rest easy on a roll-out day bed and drink in the fresh air



When life hands

9 Escape to the exotic locale that is your deck. The right choice of accessories will help you pull this off. Bright and graphic tropical prints, temple flags and cotton floor cushions will impart a lush Balinese flavour.

10 Colour vintage-style wire bird cages, new or old, happy! To paint, hang each cage outside and, wearing a face mask and protecting surfaces, spray paint evenly from side to side and back again. Several coats are better than one heavy dripping coat. For best coverage, turn cage upside down and repeat. Let paint dry. Fill with pretty potted plants and let the birds fly free.



10

Gottgora lantern in Pink, \$14.95, IKEA.



Swirl melamine dinnerware in Turquoise, \$9 each, Pottery Barn.



French Bull Gala rectangular platter, \$29.95, Zanui, 1300 745 898, bhgshop.com.au.



Taylor pouf, \$299.95, Amalfi.

Gradient throw in Fuchsia, Bambury.



get the look

For shopping details, see Stockists page

you pineapples, make pina coladas

11 It's always fun to mix and match, especially with eye-popping colours. Evoke the spirit of the Raj with a stone elephant, colourful cushions and poufs for the seating and a low table made of old pallets – who would have guessed? Let the feast begin!

Go troppo with bromeliads in colourful woven pots and bowls

work a *little*

20

easy, inexpensive ideas for embellishing your

Make the most of your outdoor living space during the long days of summer – you don't have to spend heaps to get it into shape for entertaining and relaxing. Just add touches of colour, luxury and decorating flair with these 20 smart fixes.



1 Party trick

Cast a gentle glow on the garden or bathe a path in soft light with these party-themed garden lights. Attach small terracotta pots to bamboo stakes with a wad of silicon sealant or landscape adhesive. Pretty them up with colourful ribbon tails, then put sand in each pot to create a level base for a tea light.





Now that's
entertaining!

magic...

garden to enhance

its appeal all summer long

2 Just add water

All you need is a bowl-shaped planter, a galvanised baby bath or wide enamel bowl. If there's a drain hole, plug it with a cork, then position the container in your desired spot, fill with water and float roses on the surface. Sit your tea lights in slightly wider containers and they'll float, too. Gorgeous!



Fitting lightshow

A collection of antique wares can decorate your entertaining zone. These lampshades are beautifully arranged on a bed of florist's moss to cast soft candlelight on dinner guests.



Add a bit of bunting

The classic decorative symbol of celebrations are so easy to make. Cut coloured cloth into triangles, then sew or staple onto a length of twine and string up around the deck, between branches and over doors.



Classy glasses

There's a summery freshness to coloured glass that makes it a terrific decorating theme for informal outdoor meals. Glass bottles make ideal vases for flowers picked from the garden or to decorate the table as water carafes.

Shady-spot stunner

Plants enhance any outdoor living area, but if the area is in shade you'll find it easier to grow foliage than flowers. Aim for contrast in leaf shape, colour and pattern, as here, with pink and green mottled caladium, a silvery patterned begonia and pink-veined hypoestes. The plain green leaves of a small fern (try hen and chicken fern) help tie together the different foliage colours and patterns.



*Plan ahead
so you can
welcome guests
with pots
overflowing
with foliage*

7 Fun with flowers

You can turn any container that's wider than it is deep into a mini flower bed. In the main, flowers need sun but you could grow a pot like this in the garden and bring it into shade for the day. Now's the time to head to the nursery and check out the range of flower seedlings. Mix and match colours to achieve the look you want. Include a foliage plant with leaves in a contrasting colour, such as this lime-leaved ornamental sweet potato, and allow space between for each little plant to grow.

*The best thing you can do
in the lead-up to party
season is water your garden*

9 All decked out

Colour-themed homewares, soft furnishings and drapery convert a stark, open space into a more intimate area that's festive and fun. Drapery cocoons and provides privacy, as well as adding an air of grandeur and occasion to the scene. Coloured paper lanterns in various sizes, hung at different heights, also bring a sense of closeness and cosiness. Jaunty cushions and decorative homewares help tie everything together.



gardentouch-up

Tray display

Here's a fun idea: repurpose a past-its-prime muffin tin as a planter for a table centrepiece. Small, tight, rosette-forming succulents like echeverias and sempervivums are ideal as they grow slowly, don't get too big and come in a range of colours. Use a special cactus and succulent potting mix and make a drain hole in the base of each muffin hole.



For more great succulent centrepiece ideas, see page 82

10 Click go the shears

Trim your hedges and, while you have the shears out, tidy up any other plants that are starting to look straggly. Having a neat, crisp hedge makes everything look tidier. Trim no more than a week before your event.



11 Feed the lawn

Apply lawn food two to three weeks before your event so the grass looks lush and green on the day. If you apply it just before rain is expected, the fertiliser will get to work quickly. If the weather stays dry, water it in well. Continue to water the lawn every couple of days if it doesn't rain.

garden touch-up



13

Edges count

Your lawn may be weedy or patchy, but this doesn't really matter so long as it's green and the edges are sharp. Like trimmed hedges, sharp lawn edges always convey an impression of a well-tended garden. Mow a few days prior to give the grass a chance to recover from its trim, but cut edges only a day or two before guests arrive.

12

Candle power

For gentle, flattering light, suspend candles low over your outdoor table from the pergola above. You'll need several candles and a moss-lined wire basket. Big, fat candles are the most stable and are less likely to drip. You can buy the moss from florists.



14

Summer wonder

If you buy only one plant in flower for the summer, make it a hydrangea. Not only will it look terrific for a long time, it can live on in your garden for years to come. Drop the plastic pot of your hydrangea into a pretty ceramic pot for an instant decorative improvement. Hydrangeas prefer to be shaded from the hottest sun and like to be kept moist, too.



15

Low-hanging (pretend) fruit

Instead of packing away the baubles after Christmas, keep them handy for summertime outdoor entertaining. They look fantastic hanging from the low branches of garden shrubs, almost like brightly coloured fruit. Plants that overhang your outdoor dining area or an entrance path are especially suitable for this idea.



Fast and fabulous

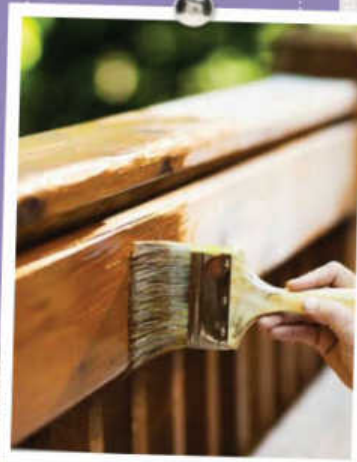
Big and small, dark and light, upright and pendulous. This simple duo employs contrast for its dramatic effect. The big plant is black-stemmed taro. It's too invasive for the garden, but ideal for big pots in either sun, part-shade or full shade. It loves water and can even grow in a pot without a drain hole. The trailing co-star is creeping jenny (*Lysimachia* sp.).

garden touch-up



18 Blast away and re-stain

Clean timber seating and decking of built-up dirt and mould. A high-pressure sprayer makes this job easy, but always test first as high pressure water may also upbraid a surface decayed by dirt. Once clean, apply a fresh coat of timber stain or oil. Outdoor timber should be resurfaced about every 12 months.



19 Dressed for the day

To decorate or gift wrap a pot plant, dress it with big, bold leaves from another plant. Try a leaf from the Swiss cheese plant or monstera (pictured) or the related philodendron. Younger, more pliable leaves are easiest to bend. Finish by tying with raffia or hemp twine for an organic, natural look.

Welcome your fam into your garden - they'll love the relaxed ambience as a retreat from the season's stress

20 Shade you can make

If you don't have a vine over your pergola, it's cheap and easy to make removable shade with split cane bamboo blinds. Remove the strings and sling the blinds either under or over your pergola, attaching each end. Roll up or remove the blinds at the end of the day, as they're not windproof, and you're done!

17 Thirst quencher

Showcase your garden's aromatic bounty by garnishing dishes and drinks with herbs and edible flowers. Borage or lavender flowers are ideal for purple shades, while sprigs of mint add a lovely green hue. Freeze them inside ice cubes for a cool effect (pun intended!).



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Not for succulents the wilting business of cut flowers! These guys don't even need to be sitting in water to stay perky and keep their stylish looks. So, for long-lived table settings, combine shapely, colourful succulents with a mix of other foliage and cut flowers and arrange in upcycled glassware pieces. Succulent cuttings form a 'callus' over the wound, which means they stay in fine form for many weeks (or even months) until you replant them in fertile ground. ►

cheers
TO
SUCCULENT
SETTINGS!

Sweet greens

1. Retro parfait glasses make charming homes for individual echeveria rosettes. Just sprinkle in a few polished pebbles (you'll find them in bags at hardware stores), then push the plant stem in firmly. If you want to keep them beyond the party season, an occasional splash of water in the base will suffice – top up only when it's evaporated.

Now that's
entertaining!


starring *succulents*

Transform old glassware into inspired table features with these hardy beauties



Plate it up

2. Check out this creative re-use of a glass cake stand. Combine a posy of velvet-red roses with small-scale succulents like *Kalanchoe tomentosa*, red and green aeoniums and *Aloe variegata* for stunning style.

 Full instructions on page 86

Point of difference

3. Turn a simple goblet

into an enticing talking point by arranging a single pink rose bloom alongside the unusual succulent *Fenestraria*, with its cluster of cylindrical leaves. Surround with a ring of votive candles to light it up.

Leaves of class

4. An all-foliage display can be just as effective as flowers, especially with a large echeveria rosette as the focus. Insert a piece of wire into the base of the floret to act as a stem. Surround it with fern fronds, variegated leaves such as weigela, and clusters of berries – or whatever you have in your garden.



practical pointers

- You can use any succulents you love, but the rosette-forming types look effective with flowers.
- To keep the flowers at their best and freshest, insert the stems into florist's tubes (or any other narrow vessel) and keep filled with water.
- Florist's foam makes arranging easier, but you can certainly give it a go without foam if you've got the basics and want to improve your skills.

Succulent showcase

5. To create this fabulous scene, sit a plastic planter bowl inside the lip of a larger glass bowl. Into a bed of florist's foam, arrange roses, orchids and pink veronica, along with a frilled echeveria and clusters of succulent rosettes (these are sempervivums). Place a succulent or two on bamboo stems for a little extra height! ►



how to make your own *succulent display*

Combine them with roses on a glass cake stand to brighten up the table



ROSE AND SUCCULENT CENTREPIECE

Gather your supplies

- Footed cake stand
- Florist's moss
- 10cm cube florist's foam
- Selection of roses and succulents
- Heavy-gauge wire

Here's how

STEP 1 Line surface of footed cake stand with moistened florist's moss.

STEP 2 Soak florist's foam in water, then place in centre of cake stand, on top of moss. The saturated foam will anchor the arrangement while keeping the flowers hydrated.

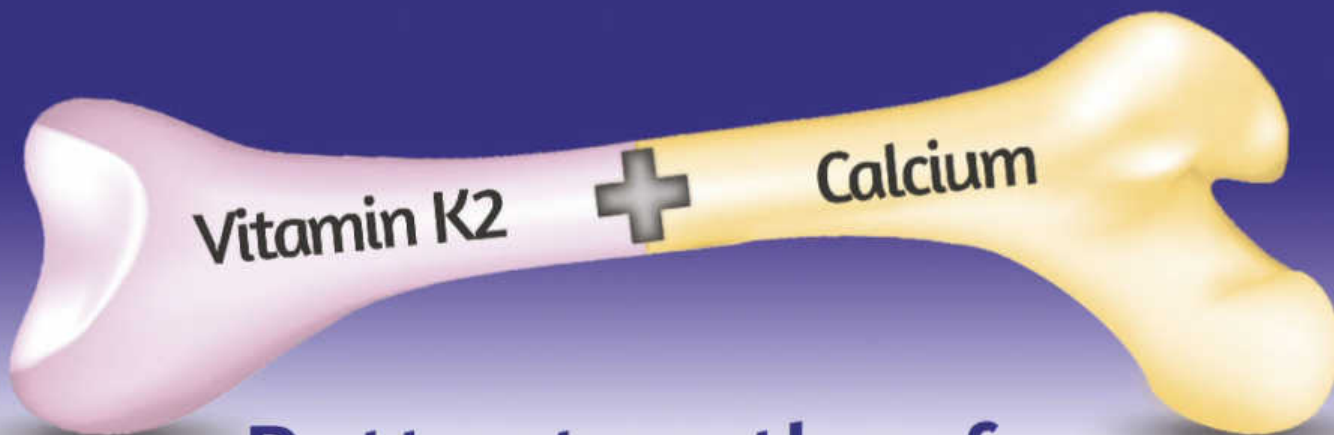
STEP 3 Trim rose stems to 5cm and insert into top of foam cube, creating a tight cluster that overlaps edges. Tuck small succulent rosettes around foam.

STEP 4 Continue tucking succulents until foam cube is entirely concealed.

STEP 5 Clip off a few larger succulents and anchor around flower stems. If necessary, insert heavy-gauge wire up through centre to secure, so rosettes face outwards.

STEP 6 Regularly moisten moss and foam to ensure arrangement is long-lasting.





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Always read the label. Use only as directed. If symptoms persist, see your doctor/healthcare professional. Vitamin supplements should not replace a balanced diet.

* Knapen, J et al. (2013) Three-year low-dose menaquinone-7 supplementation helps decrease bone loss in healthy postmenopausal women, 24:2499-2507. Study funded by NattoPharma ASA. Kanellakis, S. (2012) Changes in parameters of bone metabolism in postmenopausal women following a 12-month intervention period using dairy products enriched with calcium, vitamin D, and phyloquinone or menaquinone: The postmenopausal health study II. All authors state no conflict of interest. CHC70307-02/15



SUMMER

ENTERTAINING

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January gardendiar^y

Summer days are here – so water, mulch and harvest!



Plumbago

**PLANT
NOW**



In each issue, we give ideas, tips and planting advice for different climate zones, so it's important to find the zone number for your area. Naturally, there will be cooler, warmer, wetter and drier areas in each zone, so ask a horticulturist at your local nursery which zone best matches your conditions.

Key to climate zones



Sweeten up the scene with a few happy-faced gerberas – they're brilliant bloomers for pots or beds.



Flowers

All zones: Alyssum, marigold, petunia, portulaca, salvia, snapdragon, verbena and zinnia.

Zones 2–5: Ageratum, amaranthus, aquilegia, aster, coleus, gerbera, impatiens, linaria, nasturtium, pansy, phlox, poppy, stock, and wallflower.

Zones 7–8: Begonia, cosmos, gomphrena, sunflower, torenia and vinca.

Vegetables

All zones: Beans, broccoli, cabbage, cauliflower, cress, leek, lettuce, radish, rhubarb, silverbeet and spring onion.

Zones 2–5: Beetroot, brussels sprout, carrot, endive, herbs, kohlrabi, parsnip, swede and turnip.

Zones 7–8: Artichoke suckers, capsicum, celery, cucumber, eggplant, kohlrabi, marrow, melon, okra, potato tubers, squash, sweet corn, sweet potato tubers, tomatoes and zucchini.



Have a ball

When garden beds get an unruly, over-relaxed look, it could be time to have a ball – or two or three! Few plants add more 'look-at-me' formality to a bed than clipped topiary balls. One of the best subjects is *Buxus sempervirens* (pictured, left). It can take early training with clippers or secateurs, but after the initial ball shape has been attained, most box plants are easily kept in shape. If you find it difficult to train plants in a garden bed, first grow and train them in pots, then plant them out when established (or cheat and simply place the pots in the garden bed!).

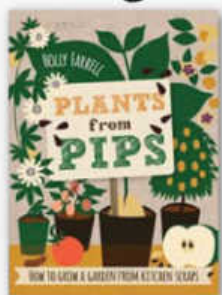
WHAT'S NEW

gardendairy



...at the nursery

Painter Pablo Picasso would have been delighted if the hybrid petunia 'Picasso in Pink' had been around in his day. Long-flowering and perfect for pots and hanging baskets, it's quick-growing and dense, and its bright pink flowers, edged with lime, make a stunning display when massed. It's best when watered over dry periods and given a clip back if side growths get too long. Part of the Happitunia range, it's available through nurseries and selected Bunnings stores.



...IN PRINT

Ever wondered if you can grow plants from the pips in the fruit you're eating? *Plants From Pips: How To Grow A Garden From Kitchen Scraps* by Holly Farrell (Allen & Unwin, \$19.99) will give you the answer! It's packed with growing tips and guides for a wide variety of fruits, like papayas, chillies, dates, capsicums and avocados. There are details on the best and cheapest equipment to use, and a handy pest and disease section.



...IN FLOWER PRESSES

Whether you're preserving prized blooms or using them to decorate invitations or table place cards, check out this wooden flower press from Laura Ashley. Featuring parchment paper layered between cardboard sleeves, it costs \$29.95. For stockists and further info, visit laura-ashley.com.au or call 1800 033 453.



...IN TERRARIUMS

Get growing indoors with this 36cm-tall Nel Lusso Hanging Pod with rope for hanging. Fill with air plants, succulents or trailing vines. \$49.95 from Zimba. A smaller size is also available. Phone 1800 147 538 or visit zimba.com.au for more details.



...in planters

Pots take on a modernist look with the simple yet elegant Circa Planter. Ideal for indoor or outdoor use, it's made from sealed polypropylene and comes with a zinc-coated steel stand. Standing 66.5cm high, it costs \$249 from Ute Design. Visit their website at utedesign.com.au.



...in outdoor cushions

Fade-resistant for up to 500 hours of direct sun exposure, this Pink Flamingo cushion is also stain- and water-resistant, offering a colourful zing to outdoor entertaining areas. Made in Queensland from American printed polyester, it's \$52 from Bungalow Living. Give them a call on 0419 684 689 or visit bungalowliving.com.au.

...in veggie food

Nourish your homegrown produce with the new Pure Organic Vegetable & Herb Plant Food from Scotts. This certified organic slow-release fertiliser has no added chemicals. Sold in a handy 4kg bag, it feeds your plants for three months, so your crop will receive just the right amount of nutrients it needs to flourish! It costs around \$15.99 for a 4kg bag. For more information, visit scottsaustalia.com.au.



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This month...



WHAT'S ON

Check out a selection of the world's most striking ornamental gingers and heliconias at the 20th Ginger Flower & Food Festival on Queensland's Sunshine Coast. Running from 22–24 January, the event will feature garden experts, celebrity chefs, talks and demos, entertainment and tips on growing both edible and ornamental ginger at home. A highlight is a three-metre high central floral display. Located in the park and gardens of The Ginger Factory, 50 Pioneer Road, Yandina, entry is free. For details visit gingerfactory.com.au or phone 1800 067 686.

■ **Add a burst of two-tone** warm-weather brilliance with a *Salvia* 'Love and Wishes'. Placing third in the 2015 Plant of the Year award at London's Chelsea Flower Show, it was bred by retired NSW Department of Primary Industries employee John Fisher in his garden in Orange. Quick-growing, it's at home in most soil types and at its best from spring to autumn.

■ **Celebrate Australia Day** (Tuesday 26 January) by planting a bright-as-bright flowering gum. One of the best is the small-growing hybrid pink 'Summer Beauty', which is tolerant of our humid conditions in the Eastern States.

■ **Aerate lawns** to ensure water and fertilisers are getting to where they're needed. You can simply use a pitchfork to create holes in compacted soil, or buy

yourself a pair of spike-bottomed aerator sandals that clip onto your regular shoes.

■ **Plant a few flowers** among your vegies to lure pollinating insects. Good for attracting bees are blue, purple and yellow plants such as borage, sage and sunflower.

■ **Set aside a moment** for a summer evening stroll to check what's looking good in your neighbours' gardens, and grow them yourself. The best displays will likely involve crepe myrtles, hibiscus and, a little later on, tibouchinas (once called lasiandra).

■ **Once roses have produced** their best blooms, prune them back a little. This causes the plant to bounce back with renewed vigour and also promotes reflowering.

■ **Keep annuals blooming** their heads off right to the end of summer by deadheading and fertilising every few weeks.

If they start to look straggly, treat them to a trim.

■ **Divide perennials** such as bearded iris and daylilies to increase numbers.

■ **Increase watering** of roses and shallow-rooted plants such as lemon trees and camellias, which are prone to becoming thirsty when conditions are dry.

■ **Regularly check** citrus trees for the first signs of scale or leaf miner. An immediate spray of a product such as Eco-Oil or PestOil will do the trick.

■ **Add sparkle** to summer gardens with splashes of crisp white flowers. Good contenders include Volcano phlox, white cosmos and Queen Anne's lace.

■ **Give your potted plants** and hanging baskets a break from blazing summer sun by moving them into more shaded spots.

■ **Cut back** wayward climbers and give fuchsias a light prune.

Make the summer garden your go-to for entertaining or just chilling



Square up

With summer living the theme of the moment, check out this quirky idea for separating outdoor living zones: a square opening in a dividing wall provides a 'fish-tank' view of the garden, which concentrates the pretty elements and blots out any unwanted neighbourhood scenes (think overlooking buildings, ugly fences or walls). Add a built-in bench and you've got the ideal place to kick back, light a few candles and relax!

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*in combination with a balanced diet with healthy fats.

January

moongardening

**HOW TO
USE YOUR
GUIDE**

this January

Turn the moon to your advantage by following this guide from Milton Black

Best days
Second-best days

On these days, thin out seed boxes, sow all types of seeds and plant seedlings that produce their crop **ABOVE** the ground. These include all varieties of peas, beans, corn, cabbage, cauliflower, broccoli, brussels sprout, eggplant, lettuce, celery, silverbeet, spinach, endive, Chinese cabbage, tomato, cucumber, asparagus crowns, artichoke, marrow, pumpkin, capsicum, melon, zucchini, chicory, sprouts, rhubarb, all herbs

(except garlic) and all agricultural crops, such as sunflower, grains, cereals, canola and cotton.

During these days, you can also plant flowering shrubs, annuals, flowers (not bulbs), cactus, flax, tree ferns, passionfruit vines and kiwifruit. Plant all fruit trees and trees that produce edible nuts, such as almond, pecan, macadamia and walnut. Grapes and banana can also be planted during these times. Take cuttings from established trees and shrubs, and propagate.

This is also a good time for planting trees and climbers, and sowing new lawns.

Best days
Second-best days

On these days, sow all seeds and plant seedlings of root vegetables that grow their crop **BELOW** the ground, such as carrot, parsnip, radish, beetroot, onion, leek, swede, turnip, sweet potato, seed potato, yams, cassava, peanuts, garlic and ginger. This is a good time to plant flowering bulbs, or bulbs for propagation

and development rather than flowers. Also, plant bare-rooted trees, to develop root growth, and refurbish established lawns.

A favourable time for transplanting all types of established trees, shrubs, ferns and bulbs.

Weed and lightly feed. Water with seaweed-type products only.

Destroy or spray weeds, pests and noxious growth. Burn off, cut lawns, do heavy pruning and clear rubbish – don't plant or transplant anything. Prepare soil and fertilise garden beds for future planting, spread and make compost, feed all established plants, shrubs and lawns, then water in. This is the best time for dethatching or coring lawns.

Do not plant or transplant anything, as the moon is adversely aspected with the sun.

Any questions? Email milton@miltonblack.com.au

ON TIME

Times given in the moon-gardening calendar are in **Australian Eastern Standard Time, AEST**. This applies to NSW, the ACT, Queensland, Victoria and Tasmania. For South Australia or the Northern Territory, deduct half an hour. For Western Australia, deduct two hours.
During Daylight Saving Time, add one hour.

ZODIAC SIGNS

The 12 signs of the zodiac are divided into four groups: fire, air, earth and water.

Fire signs: Aries and Sagittarius are in harmony with all fruit.

Leo is in harmony with nuts and all seed-producing crops.


Earth signs: Capricorn and Taurus are in harmony with all root vegetables that produce crops below the ground, including garlic. **Virgo** is in harmony with all herbs.

Air signs: Libra, Aquarius and Gemini are in harmony with plants that produce flowers and perfumes.

Water signs: Cancer, Scorpio and Pisces are in harmony with above-ground crops, including trees, shrubs, lawns and leafy, juicy and fleshy vegetables.

These symbols indicate which part of the zodiac the moon is in on a particular day

-  Aries
-  Taurus
-  Gemini
-  Cancer
-  Leo
-  Virgo
-  Libra
-  Scorpio
-  Sagittarius
-  Capricorn
-  Aquarius
-  Pisces

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
					1 Moon enters Libra at 4:41pm	2 Last Quarter Moon in Libra 3:30pm
3 	4 Moon enters Scorpio at 5:36am	5 	6 Moon enters Sagittarius at 4:56pm	7 	8 	9 Moon enters Capricorn at 1:07am
10 New Moon in Capricorn at 11:30am	11 Moon enters Aquarius at 6:22am	12 	13 Moon enters Pisces at 9:53am	14 	15 Moon enters Aries at 12:48pm	16 
17 First Quarter Moon in Aries 9:26am Moon enters Taurus 3:48pm	18 	19 Moon enters Gemini at 7:13pm	20 	21 Moon enters Cancer at 11:28pm	22 	23 
24 Moon enters Leo 5:21am Full Moon 11:46am	25 	26 Moon enters Virgo at 1:46pm	27 	28 	29 Moon enters Libra at 12:59am	30 
31 Moon enters Scorpio at 1:50pm						

You must plant all **ABOVE**-ground crops during the moon's **WAXING** cycle.

You must plant all **BELOW**-ground crops during the moon's **WANING** cycle.



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Love OUTDOORS

Extend your living areas outside this summer and create a stylish space where you can make the most of long, lazy days and blissful balmy evenings

Outside really is the place to be in summer. Whether it's the warm weather, fresh air or soothing sounds of nature, there's something quite special about spending quality time outside with friends and family at this time of year. With some help from Bunnings you can make the most of your outdoor

space and transform it into a beautiful living area you can enjoy day or night. Start with a stylish, hard-wearing and easy to assemble deck, then bring the area to life with vibrant, low-maintenance plants and gorgeous outdoor furniture. Decorative screens then add privacy and allow you to get creative with your space.



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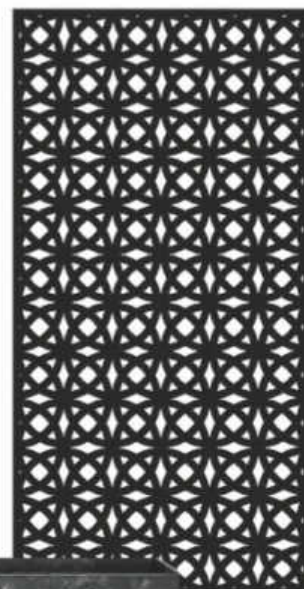


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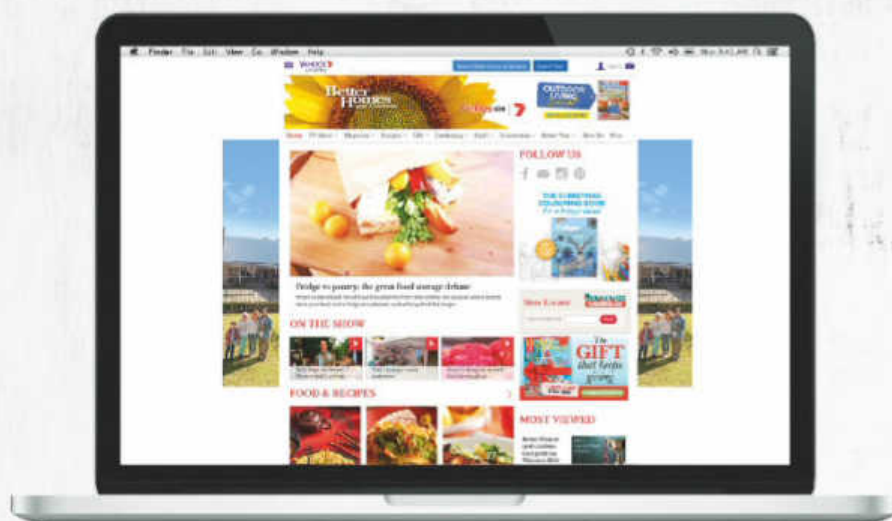
EASY DIY DECKS

When it comes to installing your own deck, here are two great options. The Good Times Modular System lets you build your deck without digging foundations, while the Ekodeck Composite Decking System is a low maintenance style that looks and feels like natural timber. Ekodeck's unique construction requires no maintenance when it comes to oiling and painting - saving you both time and money. Learn more at Bunnings.com.au/decking

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Inside out entertainer, page 116

TV's popular projects

The best gardening and DIY tips and tricks from the show this year – back by popular demand



Into the blue, page 100



Best of both walls, page 111



A taste of the tropics, page 102



into the blue

The sound of flowing water is so pleasing; it's just one of the many delights of a tranquil water feature in your garden. But instead of having a simple pump in a pond, go one further and create a truly outstanding feature, highlighted by an attractive mosaic tile wall. This project makes use of an existing freestanding wall and garden bed. If you have a wall but no bed, build one using brick pavers or blocks secured with mortar mix. Be sure to let it dry thoroughly before starting the project.

fanfare



Back fence looking a little bare? Try this quirky planting project to liven it up – it's made from a retro fan cover (head out to an op shop or vintage store to find something with heaps of character) filled with sphagnum moss and succulent cuttings. The secret is to use aviary mesh at the back to keep everything in.

some like it hot

Grow the spiciest summer sensation



Growing from seed



Red Cap Mushroom



Jalapeño



With their bright colours, chillies could be ornamentals if they didn't also have so much flavour. Native to Central and South America, they have green or purple-tinged leaves, white or purple flowers, and bear oodles of fruit in colours ranging from shiny red to purple, orange, yellow, green, black and white. They range in size from a compact 30cm to 1.5m shrubs, so select low growers for pots or borders and put the taller types at the back of your vegie patch. A single plant will yield plenty of chillies for the average family.

clipped elegance

Formal garden styles have endured for centuries with good reason. Their structure, geometrical precision and neatly manicured hedges and topiaries are pleasing to the eye and satisfying for the senses. They look spectacular year-round, too. If you're in need of inspiration, come for a wander around Merribee, where you'll discover the beauty and endless possibilities for your formal garden.



Conifer spiral



Clipped Buxus 'Faulkner'



Formal framing

Visit it!

What: Merribee Gardens

Where: 660 Comerong Island Road, Numbaa, NSW 2540

Open: Merribee is open for private garden tours for small groups. Charges may apply. Contact 0426 180 569 or head online to www.merribee.com.au

practically ornamental

To make this planter, you'll need forty 120mm terracotta pots, a hot glue gun, Landscape Liquid Nails and a caulking gun, plus potting mix and plants. Start by laying 11 pots side-by-side in a circle. Tack with hot glue then run a bead of Liquid Nails into joins. Lay a second layer of eight pots. Tack and caulk again. Finish with two pots for the top only.



Make, plant, love!

- Smooth the Landscape Liquid Nails between the pots with a wet finger.
- Build the 2 halves of the ball separately and allow to set before combining, or keep as a half sphere and place in another big terracotta pot.
- Plant up with a mix of succulents and grasses.
- Water moderately so that little or none drains through. Keep potting mix lightly moist.





Lychee

With sweet, juicy and tangy flavours, the lychee (*Litchi chinensis*) is very popular in Asia. Behind the brittle skin is plump, translucent flesh you can eat fresh or add to smoothies (we love it with watermelon). Try 'Bengal' or 'Kwai Mai', which are both evergreen and reach 4–6m.

Grow it In subtropical areas planted in a sheltered, sunny spot. Water well.



Wax jambu

Wax jambu (*Syzygium samarangense*) grows on evergreen

trees that can reach 4–8m high. Its crunchy texture and subtle, sweet flavour makes it ideal for use in salads.

Grow it In the tropics or subtropics, protected from cold winds and frost. Grow in full sun and in moist, well-draining soil.



Babaco

Also known as 'champagne fruit', babaco (*Carica pentagona*) has

golden-yellow flesh that tastes light and refreshing, like lemon sherbet, and is star-shaped when sliced. It grows on small evergreen trees 2–4m tall.

Grow it In subtropical and temperate climates. Plant in full sun or part shade and in moist, well-drained soil. Protect young plants from frost.



Miracle fruit

This small fruit (*Synsepalum dulcificum*) can make anything

acidic taste sweet. Pick, eat, wait a minute, then try a lemon and you'll be amazed. It forms on a small-growing shrub 1–3m tall.

a taste of the

Delectable tropical fruits from Asia and Central America are now available for us to grow and enjoy. Eat fresh, throw into smoothies or add to salads for extra flair. While they thrive in hot, humid environments, a few of these plants also grow well in subtropical and temperate climates.

Grow it In tropical, subtropical and temperate zones, protected from frost. Plant in moist, well-drained soil. Feed during the growing season and water well.



Mangosteen

Mangosteen (*Garcinia mangostana*) is small and purple with

segments of juicy white flesh encasing small brown seeds. The flesh tastes like tangy citrus with a hint of peach. Yellow versions are tart and more suited to making jam. They both form on evergreen trees, which reach 6–8m tall.

Grow it Only suitable to grow in tropical climates, with young trees planted in dappled shade or protected with a shade cloth. Grow in moist, well-drained soil and water well.



Passionfruit

All varieties of passionfruit (*Passiflora* sp.) have attractive flowers in

spring and summer, followed by delicious fruit. Look for 'Panama Gold', 'Nellie Kelly' or black passionfruit. Cultivars can differ in cold tolerance, so always check the label before buying.

Grow it In tropical, subtropical and temperate areas, if protected from frost when young. Plant in full sun and moist, well-drained soil

enriched with organic matter. Feed well and water regularly during the growing season.



Sapodilla

Native to Central America, sapodilla (*Manilkara*

zapota) is a brown, furry fruit with orange or yellow-brown flesh that tastes like caramel. It grows on evergreen trees reaching 4–6m. Look for grafted varieties, like 'Prolific' or 'Krasuey'. Once ripe, eat flesh as is or add to smoothies.

Grow it In a tropical or subtropical climate in full sun and a wide range of soils, provided drainage is good.



Jaboticaba

Unlike anything you've ever seen, the fruit of jaboticaba (*Myrciaria*

cauliflora) grows directly on the trunk of evergreen trees, which reach 4–7m high. Jaboticabas have a similar texture to grapes, with a zesty flavour when consumed fresh. This plant can fruit up to three times in favourable conditions.

Grow it In tropical or subtropical zones, in deep fertile soil and in full sun. Water the plant regularly, ensuring the soil remains moist but never waterlogged.

tropics



Dragon fruit

With countless black seeds dotting their white flesh, dragon fruit

(*Hylocereus* sp.) are spectacular. Large white flowers precede fruit on this fleshy climbing cactus. They open at night and fill your garden with a glorious scent before closing at sunrise.

Grow it Prefers a dry tropical climate, but also grows in subtropical and temperate zones. Plant in full sun, in light sandy soil enriched with organic matter. You'll need to provide a support post with a wooden frame at the top so the branches can hang down, otherwise they won't flower or fruit.

Jackfruit

Fragrant and sweet, jackfruit (*Artocarpus heterophyllus*) is sometimes confused with durian (the stinky fruit). While they look similar, they taste – and smell – completely different. Jackfruit is borne on an 9–15m-tall evergreen tree. Cut the fruit lengthways to reveal sticky, golden fleshy segments.

Grow it In the tropics, in deep, well-draining fertile soil. Plant in a sheltered spot and water frequently.



Photography Phil Aynsley



Project 2



THERE'S NO SUCH THING AS WASTE



Project 3

SEEDLING COVERS

Old wire drawers or baskets are ideal for protecting young seedlings from hungry local fauna or being trampled on by your own animals. Simply place them over a newly planted area – you don't even need to remove them to water.

from trash to treasure

The arrival of a skip bin on the street or council clean-up day can send us into a 'throw everything out' frenzy. But before you toss out old tool boxes, mattresses, rusty bikes and other items, consider a second use in the garden. With a little creativity and minimal effort, you can give these objects a new life.

MATTRESS WIRE TRELLIS

Gather your supplies

- Spring mattress, cover removed
- Recycled hardwood or H4 treated timber posts

You'll also need

Power saw; drill and bits; bugle-head screws in suitable length; shovel; spirit level; crowbar (optional)

Here's how

STEP 1 Cut timber to suit mattress dimensions, ensuring long sides of frame have additional 400–600mm of length to help support frame in ground. Remove any stray nails.

STEP 2 On ground or flat surface, butt join posts around mattress to form frame. Predrill corners, then line up posts and drive in screws to secure.

STEP 3 For a decorative touch, cut 1 timber post slightly longer than short side. Position on top of frame, predrill and drive in screws to secure.

STEP 4 In desired location, dig 400–600mm-deep holes for legs of frame. With help, position frame in holes, backfill and compact. Check it is plumb and adjust if necessary.

PLANTED TOOLBOX

Gather your supplies

- Metal toolbox
- Free-draining potting mix
- Variety of succulent plants or cuttings

You'll also need

Drill and bits; metal screws; L-brackets (2); chalkboard paint; paintbrush

Here's how

STEP 1 Drill at least 5 drainage holes in base of toolbox. With lid open, position and fix 1 L-bracket on one side of box with metal screws. Repeat for other side.

STEP 2 Raise lid, align with 1 L-bracket on one side, then secure with screws. Repeat for other side.

STEP 3 Paint underside of lid with chalkboard paint and let dry. Fill toolbox with potting mix and plant up succulents. Water in well.

steps





flair for drama

Have you noticed certain plants have a penchant for the dramatic? Take succulents; their intriguing forms, foliage colour and texture, vivid blooms and easy-care nature make them ideal feature plants for gardens and planters. But how to make the most of them? The trick is to choose the right plants and arrange with flair and care. You don't need a lot of space, just the desire and imagination to be daring with your planting. Like this garden, mix forms and texture for a bold display.

Think
**SHAPE AND
SCALE FOR
VARIETY**



A long-lived plant, *Crassula ovata* will remain perfectly happy in the same pot for many years – so choose one you like!



Kalanchoe



Blue chalk sticks



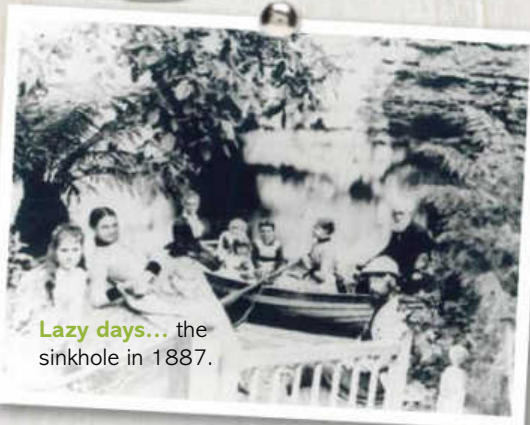
Aloe 'Outback Orange'

green oasis down below

Sitting beneath the horizon and surrounded by lush greenery, the Umpherston Sinkhole in Mount Gambier, South Australia, is a magical world – a curious collaboration between man and Mother Nature. This larger-than-life hole in the ground has been luxuriantly landscaped, giving new meaning to the term ‘sunken garden’.

Sunken pleasures

The Umpherston Sinkhole was naturally forged over millennia by acidic groundwater eroding the limestone bedrock. As it continued to wear away, it carved out underground chambers, eventually causing the ground and topsoil to collapse. In 1884, James Umpherston began transforming the sinkhole into a recreational garden, mass-planting it with ferns, shrubs, trees and vines. After his death in 1900, the garden fell into disrepair until the Woods and Forests Department set about restoring it in 1976. Today, this gorgeous garden is open year-round for everyone to enjoy.



Lazy days... the sinkhole in 1887.

See it!

Where Jubilee Highway East, Mount Gambier, South Australia 5290
Opening times Always
Cost Free entry
More info Mount Gambier Tourism, 1800 087 187, mountgambier.sa.gov.au



Recycled plastic barrel



Window sash greenhouse

Crop protection trellis



cold comforts

Plan to protect your plants

Keepest cuttings and seedlings healthy over the colder months – protect them in greenhouses you can easily set up yourself. These three cleverly use plastic barrels, old windows and an A-frame of garden stakes covered in crop protection netting. Your plants will be snug all winter.



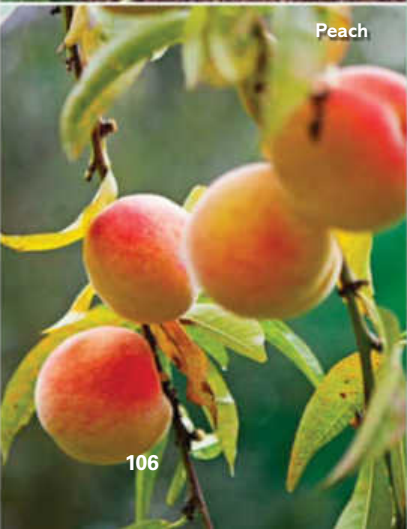
Tomato

fresh from the farm

in your own backyard



Watermelon



Peach

Whether you have a small balcony, a courtyard or a suburban block, you can grow your own produce – and it's easy! If your space is tiny, raise herbs – you are always buying them in expensive bunches (and half often goes to waste in the fridge), yet they are a snap to grow. With more space, add your favourite vegies. If you have a good-sized garden, you could grow every vegetable and herb you currently buy – and fruit, too.

Tips for small gardens

- Share with a friend so there's no waste.
- For an ongoing supply of your favourites, plant a few seedlings every couple of weeks.

high-rise herbs

Growing herbs and leafy greens is an easy way to provide home-cooked meals with fresh ingredients and zingy flavour. The plants are easy to maintain and will help lower your grocery bill. You can also cut costs by growing them in this recycled planter, made from treated pine posts and a set of old drawers – their shape and depth make them ideal planter boxes. You don't need a lot of room, so it's ideal for a balcony or courtyard. Simply prop it against a sunny wall and pick what you need throughout the week.

free

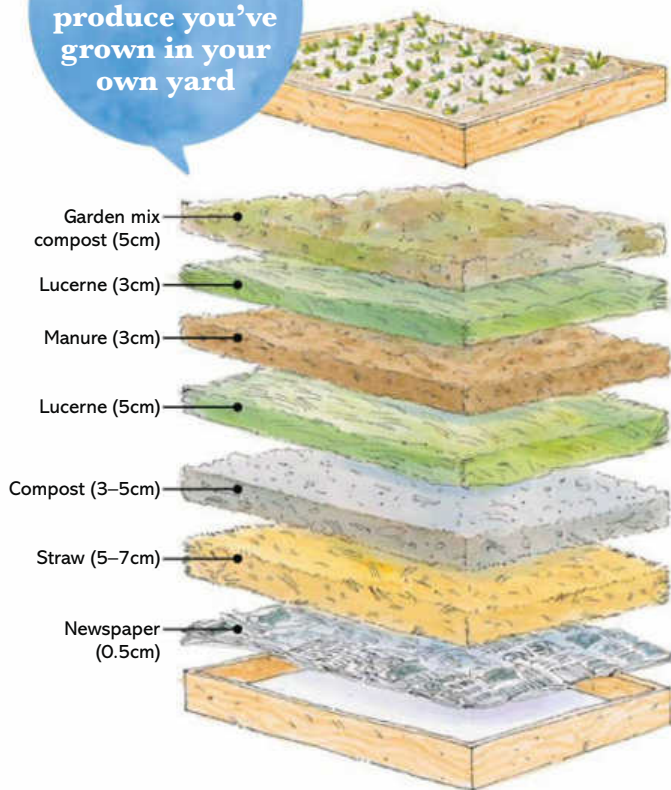
High-rise herbs
PROJECT
SHEET
see page 116



*Old drawers
one day, stylish
herb planters
the next!*



You can taste the difference in produce you've grown in your own yard



No-dig garden

Don't have the room to grow your own herbs and vegetables? The solution is a no-dig garden, or 'lasagna gardening'. This compact, layered system can be quickly constructed to any size, so long as it receives plenty of sunlight.

Lasagna gardening

To create a raised bed with different layers of organic matter, use store-bought garden beds or build your own. Start with a layer of newspaper, then add alternating layers of straw, compost, lucerne and manure – just like lasagna – until the height of the bed is almost reached. Add the final layer of garden soil and compost, then plant with seedlings. It should reach about 25–30cm high, and you should water each layer lightly as you build it.

Let nature do the work

No-dig gardens need both high-carbon and high-nitrogen materials. Nitrogen sources (such as animal manures), provide food for micro-organisms, while carbon sources (straw and lucerne), are broken down by organisms into compost and humus, which in turn creates a nutrient-rich soil. When replacing plants each season, top up the mix with more straw and compost to keep the soil level up (it sinks as it breaks down) and to provide your plants with nutrients.

the fuss-free garden



Dianella Little Jess

Sometimes a busy life gets in the way of gardening. But you can still have a garden that looks good all year round – just choose plants that are drought-hardy and require little care once established. All you have to do is give them the right growing conditions and they will reward you with a stunning display, year after year. Here are our top five picks.



Westringia Aussie box



Kangaroo paw



Lomandra



Liriope



timber tones



BEFORE

AFTER



1



2



BEFORE

Shower your bathroom with earthy surfaces and savvy solutions

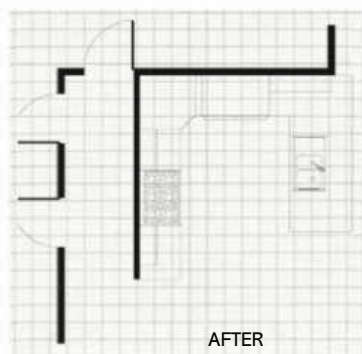
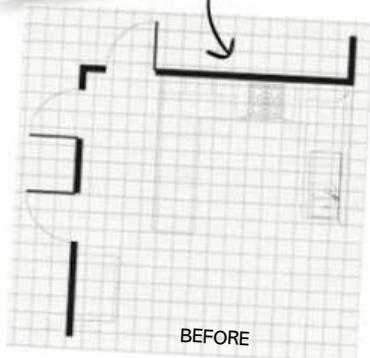
Bust out your ultimate renovation moves and create an innovative and sleek bathroom. An in-bath shower frees up floor space and allows for a secret storage unit in a tiled hob wall. Look to other parts of your home for palette inspiration – here timber-look ceramic floor tiles contrast with glossy white on the wall.



1. Whether you like to nip in for a quick shower or indulge in a long lazy soak, wash away your woes in a generously proportioned in-bath shower. Along with a built-in wall niche for toiletries, allow extra width along the length of the tub and wall at planning stage so you can perch your products (or rubber duck) out of the way during bath time. As far as hardware goes, specify an above-head shower with a shower-to-bath diverter plus a flexible shower hose – super handy with kids (and a great pretend microphone for shower-time karaoke).

2. You're so vain! Hardware and size really do matter so consider a customised vanity unit for your bathroom. If space permits, extend the length of the vanity to a nearby return wall so there's no nook left unused – every centimetre is precious in a small space.

For project supplies, see Stockists page



Fabulous finishes,
fresh out of the box

Ever wondered what your kitchen would look like drenched in high-gloss red cabinetry? Or crisp white? Or wood grain? Check this out: one kitchen redesigned three ways for you to indulge your senses and DIY skills. Start with basics like splashbacks, benchtops and appliances. Then all you have to do is pick your favourite finish and build it!





horsing around

Many jobs are easier with a pair of sawhorses. This space-saving design gives you heavy-duty support for DIY projects, and then folds away when you're done.



Make a portable working table by attaching two long lengths of 90 x 45mm pine to the underside of a sheet of 18mm plywood.

Knock together these supports in no time!



SAWHORSES

Gather your supplies

- Legs (8) 782 x 90 x 45mm pine
- Leg stays (4) 335 x 25 x 3mm galvanised steel bar
- Cross rails (4) 850 x 89 x 19mm pine
- Tops (2) 900 x 90 x 45mm pine

You'll also need

Saw; cordless drill; 200mm T-hinges (4); angle grinder; 6 and 9mm drill bits; file; 8mm washer (4); 75mm galvanised batten screws; 8 x 50mm coach bolts (4)

Here's how

STEP 1 Cut 1 end face of 1 leg at a 20° angle. Measure 765mm from long point of this cut to find short point of a second cut at the same angle. Make this cut.

STEP 2 At 1 end of leg, draw a square line across it 5mm from

long point of angled cut. Cut off end up to this line. Repeat Steps 1 and 2 to make another leg.

STEP 3 At shortened end of 1 leg, place a T-hinge so it is centred on leg and flush with the end. Screw to leg. Make other leaf of hinge flush with shortened end of other leg. Ensure both legs will be in line when hinge is closed, then screw hinge to leg.

STEP 4 Cut leg stay to length with angle grinder and round off corners. Mark centre of stay 12mm from each end. At these points, drill a 6mm hole in 1 end and a 9mm hole in the other. From larger hole, cut width of hole to 1 side to create a hook. Use a file to smooth edges.

STEP 5 Position metal stay halfway up side of 1 leg. Using a 75mm batten screw with a washer behind it, screw through 6mm hole so it is fixed to leg but can still move.

Open legs and place a square on top so they're in line. Swing stay to other leg and mark centre of hook. Screw an 8mm coach bolt into this point, leaving it out slightly so the hook can catch on it.

STEP 6 Repeat Steps 1–5 to make another joined pair of legs.

STEP 7 Join both pairs of legs with a cross rail fixed flush with sides and 225mm up from bottom. Make sure metal stays are on outside of this assembly.

STEP 8 Place top on open legs so it is centred and 1 end overhangs 1 pair of legs by 25mm. Mark a line 25mm from one side. Mark 45 and 85mm from end of top along this line. Screw top into 1 leg at these points with batten screws. Repeat to attach other pair of legs to top, screwing through the same side as the first. Repeat all steps to make another sawhorse.



A CUT ABOVE

To cut timber quickly and accurately, you can't go past a mitre saw. Here's what to consider before you buy.

Blade size

Mitre saw blades range from 190mm to 305mm in diameter. The smaller saws don't cut thick slabs of timber, but are light and compact. The larger saws cut up to 105mm timber and are best for heavy-duty work.

Compounding

This is when the saw can tilt from the vertical to allow cuts of multiple angles (compound cuts) in one go. A few saws allow you to tilt the blade only one way, meaning you'll have to move timber to cut the other way.

Sliding

You can cut greater widths of timber with a sliding saw. They're great for cutting wide boards or pieces of sheet material.

For project supplies, see Stockists page





BEFORE

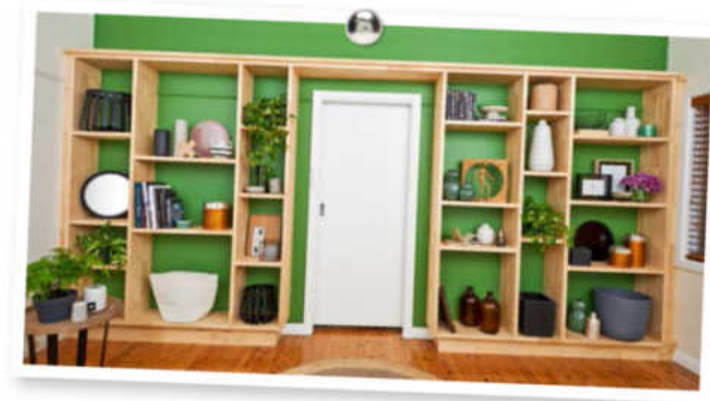
free

Best of both walls
PROJECT
SHEET
see page 116

best of both walls

Get a two-for-one deal with a coloured feature wall and sweeping shelving

Adding a focal point to a room can go either of two ways – a painted feature wall in a vibrant colour or a set of shelves to display all the treasures and trinkets you’ve collected over the years. Well, now you can use your DIY skills to get both! Start out with a lick of paint in a bold hue, then follow up with an array of open timber shelves. You get the splash of colour plus enough display space to make any museum green with envy. The modular design makes it easy to build and install but still looks like a built-in unit that’s been done by the pros.



The shelving units create a ‘frame’ around the door so it becomes a part of the display. The design allows each of the bays to be customised. You can decide on the width and height of the shelves to suit your style.

Photography John Halfhide, Chris Jones; styling Jacqui Pix, Vanessa Tidy; project Scott Marvell, John Rae

on the rails

Regular use takes its toll on sliding doors. It’s not uncommon for parts to work loose, sending the door out of alignment. Apart from having a dodgy door, you’re also faced with scratches to the areas around it, like the floor. To solve this, you’ll need to examine the rollers at the top of the door.

steps



STEP 1



STEP 2



STEP 3

SLIDING DOOR FIX

Here’s how

STEP 1 To remove the pelmet that hides the door rollers, first run a sharp knife along the joint between pelmet and door frame to cut the paint. Locate the screws and unscrew pelmet.

STEP 2 To adjust the door, you’ll need the thin offset spanner supplied with the door. (It’s sometimes found in a clip on the top of the door.) If there is no spanner, you’ll need to contact the manufacturer to provide a suitable replacement.

STEP 3 There is a nut that connects the rollers to the plates fixed to the top of the door. Turn this nut to change the height of the door. Check to see that the door is operating smoothly and continue adjusting as necessary.

STEP 4 Return spanner to clip at top of door, put pelmet back in position, and screw in place.

Photography John Halfhide



feel-good fixes

Polish the rough edges of your castle to make it shine

REPLACE WATER-DAMAGED MOULDINGS

If water from a leaky roof has found its way into your mouldings and caused them to swell, replacing them is the only option. Luckily, it's an easy fix to do yourself.

Gather your supplies

Skirting and architraves, to match existing; utility knife; wide scraper; chisel; pincers; mitre box; handsaw; construction adhesive; nails; hammer; coping saw; wood filler; sandpaper; undercoat; indoor enamel paint, to match; brush

Tip Take old skirting to your hardware store to colour-match the paint.

Here's how

STEP 1 Using utility knife, cut paint where mouldings meet the wall and door jamb.

STEP 2 To avoid damaging the wall, slip the wide scraper behind the chisel when you pry off old mouldings. Use pincers to remove any nails.

STEP 3 Install architraves first. Use mitre box and handsaw to cut architrave to size. Run a bead of construction adhesive along back of architrave. Position architrave so mitred joint is neat, then nail in place.

STEP 4 For skirting, begin with external corners. Measure from corner to outside face of skirting on adjacent wall. Mitre cut at end of new skirting. Working from the cut, transfer measurement to new skirting and cut square. Run adhesive along back and nail in position, making sure external mitre is neat.

STEP 5 At internal corner, use a scribed joint rather than a mitre in case corner isn't exactly 90°. Cut a length of skirting at 45° as if for a mitre. The line where the angled cut meets the face reveals the moulding's profile. Using coping saw, cut profile shape, undercutting slightly to ensure a tight fit against adjacent board.

STEP 6 If skirting meets a doorway, measure from face of adjacent board to architrave. Transfer this measurement to skirting and cut square. If going to another internal corner, measure to corner and make this the square side of another scribed joint. Push scribed cut into profile of adjacent board then nail in position.

STEP 7 Fill nail holes, let dry and sand smooth. Apply undercoat, then 2 coats of indoor enamel, letting dry between coats.

BEFORE



steps

STEP 1



STEP 2



STEP 5



STEP 6



REPLACE OUTDOOR TILES

Being exposed to the elements takes its toll on outdoor tiles, so it's no surprise the odd tile works loose sometimes. Here's how you can tackle the quick cover-up.

Gather your supplies

Hammer; cold chisel; tile adhesive suitable for exterior use; notched adhesive spreader; outdoor tiles to match existing; tile cutter; tile wedges; outdoor tile grout; grout float

Here's how

STEP 1 Using hammer and cold chisel, remove old adhesive. Brush clean to remove dust.

STEP 2 Mix tile adhesive with water. Using notched adhesive spreader, apply to exposed area.

STEP 3 Using tile cutter, cut tile to size if required. Press tile into adhesive so it aligns with adjacent tiles. Hold tile in position using tile wedges. Leave to dry.

STEP 4 Mix grout with water until you have a smooth consistency. Remove tile wedges. Using grout float, press grout into joints between tiles.

STEP 5 Wipe off excess using a clean, damp sponge. Leave to dry.

For project supplies, see Stockists page

BEFORE



steps

STEP 1



STEP 2



STEP 3



STEP 4



STEP 5





REALIGN A DOOR

If you have a door that won't stay closed, it's likely the latch and the striker plate on the jamb (into which the latch fits) don't quite line up. To fix this problem, look to the other edge of the door and adjust the hinges.

Gather your supplies

Utility knife; wedge; thin cardboard; drill and bits

Here's how

STEP 1 Using utility knife, run around bottom hinge, cutting through paint.

STEP 2 Knock a wedge under door to take weight of the door. Unscrew hinge from jamb and fold out.

STEP 3 Cut pieces of cardboard to dimensions of hinge. Slip cardboard between hinge and jamb.

STEP 4 Using drill, reattach hinge to jamb. This slight padding under the hinge will lift the latch to engage with the striker plate.



PATCH A TILED WALL

Getting to leaking pipes in a bathroom wall can leave you with an ugly mess. Here's how to return the wall to its original condition.

Gather your supplies

- Sand & Cement mix
- Tiles to match existing
- Tile adhesive

You'll also need

Drop sheets; masking tape; hammer; cold chisel; drill; safety goggles; gloves; BondCrete; paintbrush; scraper; large broad knife; waterproofing membrane; tile cutter; diamond-tipped hole saw to suit (we used 38mm); notched adhesive spreader; tile wedges; grout; silicone

Here's how

STEP 1 Protect bath with drop sheets. Remove tapware and cover spindles with tape.

STEP 2 Wearing safety goggles and gloves, use hammer and cold chisel to knock out broken tiles. Be careful near unbroken areas. Clean off remaining tile glue so wall is smooth.

STEP 3 Mix 4 parts water to 1 part BondCrete. Paint onto bare wall and let dry. Mix another solution, this time 1 part water to 4 parts BondCrete, and apply a layer to the same area.

STEP 4 Mix Sand & Cement mix with water to make cement render. Make the mix moist but not runny. While BondCrete on wall is still 'tacky', apply cement render using scraper. Render should sit out from wall surface. Leave for 30 minutes or so until it starts to set. Using large broad knife, run along existing wall and onto new render, scraping off excess so render is flush with wall. Leave for 24 hours.

STEP 5 Apply waterproofing membrane to new render following pack instructions.

STEP 6 Using tile cutter, cut tiles to fit. Mark locations of tapware on tile. Using diamond-tipped hole saw, drill holes.

STEP 7 Mix tile adhesive. Make sure your adhesive is compatible with a waterproof membrane. Using notched adhesive spreader, butter back of tile with adhesive. Press tile into position so it aligns with adjacent tiles. Hold in position using tile wedges.

STEP 8 Grout joints between tiles only (do not grout corners or the joint between tiles and bath). Wipe off excess using a clean, damp sponge and let dry. Polish tiles with a dry cloth.

STEP 9 Apply tape along both edges of wall corner and at junction of tiles and bath. Cut nozzle of silicone at a 45° angle, slightly wider than joint to be filled. Slowly run silicone down joint making sure it is completely filled. Using a finger dipped in soapy water, smooth surface of silicone to edges of tape. Carefully remove tape and leave silicone to cure. Replace tapware.



steps



STEP 2



STEP 5



STEP 3



STEP 6



STEP 4



STEP 7



STEP 8



STEP 9

Good as new!



set the time

Cast a contemporary clock in cement using a takeaway container – so clever!

CEMENT CAST CLOCK

Gather your supplies

- Premixed white cement
- Small piece 3mm balsa wood
- Compact quartz clock movement kit (approximately 56 x 56 x 15mm)
- Battery, to suit

You'll also need

Round plastic takeaway container (approximately 102 x 118mm dia.); water jug; wooden stirrer; round cardboard ice-cream cup (approximately 40 x 90mm dia.); old towel; fine-grit sandpaper; sanding block; pencil; utility knife; scrap paper; scissors; drill and bits

Notes 1. Due to the drying time of cement, you may need to allow two days to complete this project. **2.** If using slightly different containers to those specified above, ensure motor of clock mechanism fits inside smaller cup, and smaller cup fits inside large container, with an approximate 15mm-wide ring between them at the mouths. **3.** Our clock kit came with various sets of hands (black and silver). We chose the black hands and trimmed their ends with scissors to fit face of balsa clock.

Here's how

STEP 1 Following product instructions, pour dry cement into plastic takeaway container to halfway. Using a water jug, add a small amount of water to cement powder. Mix with stirrer and keep adding small amounts of water to create a toothpaste-like consistency. **STEP 2** Press ice-cream cup into cement mix, centred to circumference of plastic container, until cement is level with top of container. Hold assembly in your hands and gently tap it on the counter top to release any bubbles. Leave to dry overnight.

STEP 3 Holding two sides of ice-cream cup, carefully remove it from assembly. Set cup aside. Turn plastic container upside down in your hand. The cement cast should slide out easily. If not, tap it gently on an old towel on your counter to release it.

STEP 4 Gently sand top ring of cast with fine-grit sandpaper wrapped around sanding block. Then sand a flat area, about 1cm in width, from top to bottom of outside of cast, to stop it rolling when completed. Set cast aside.

STEP 5 Place ice-cream cup upside down on balsa wood. Trace around rim of cup with pencil, making a perfect circle.

STEP 6 Use utility knife to carefully cut out circle marked on balsa. Hold knife at an angle to make cut tapered at back for a neat and tight fit in cast. Check against cast for fit and adjust if required. Lightly sand cut edges.

STEP 7 Make a mark for a centred hole on circle of balsa wood. To do this, trace the circle of balsa onto a scrap of paper. Cut out the circle of paper with scissors. Fold paper circle in half, then half again so that creases indicate centre point. Unfold, then pierce centre of paper circle with your pencil. Place paper circle over balsa wood circle and mark centre.

STEP 8 Drill hole in balsa at centre mark to fit shaft of clock mechanism (ours was 7.5mm diameter). Place balsa circle over shaft of clock mechanism so motor is at the back. Following product instructions, thread washer on core of mechanism.

STEP 9 Carefully attach hands to face of clock.

STEP 10 Insert battery into back of clock (ours required AA).

STEP 11 Carefully push clock into cast for a firm fit. ►

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Worth doing, worth Dulux.



inside out entertainer



What if you had the best of the indoors available to you outside? A pergola provides the all-important shelter to help beat the elements when entertaining. The addition of garden screens – be they slatted or sleepers – serve as the walls that define the space, add a bit of privacy and give the ensemble its own sense of personality. Ease the transition from indoors to out with a timber-clad porch, then link all zones with a paved patio. With these jobs ticked off your list, you'll gain an altogether new room – a place you'll never want to leave!



Steel shade

When it came to adding a roof to our entertaining area, we specified a pergola made of Colorbond steel, installed by pros. We chose Classic Cream on the roof, while the posts are Monument, a darker colour that will blend with the other garden elements.

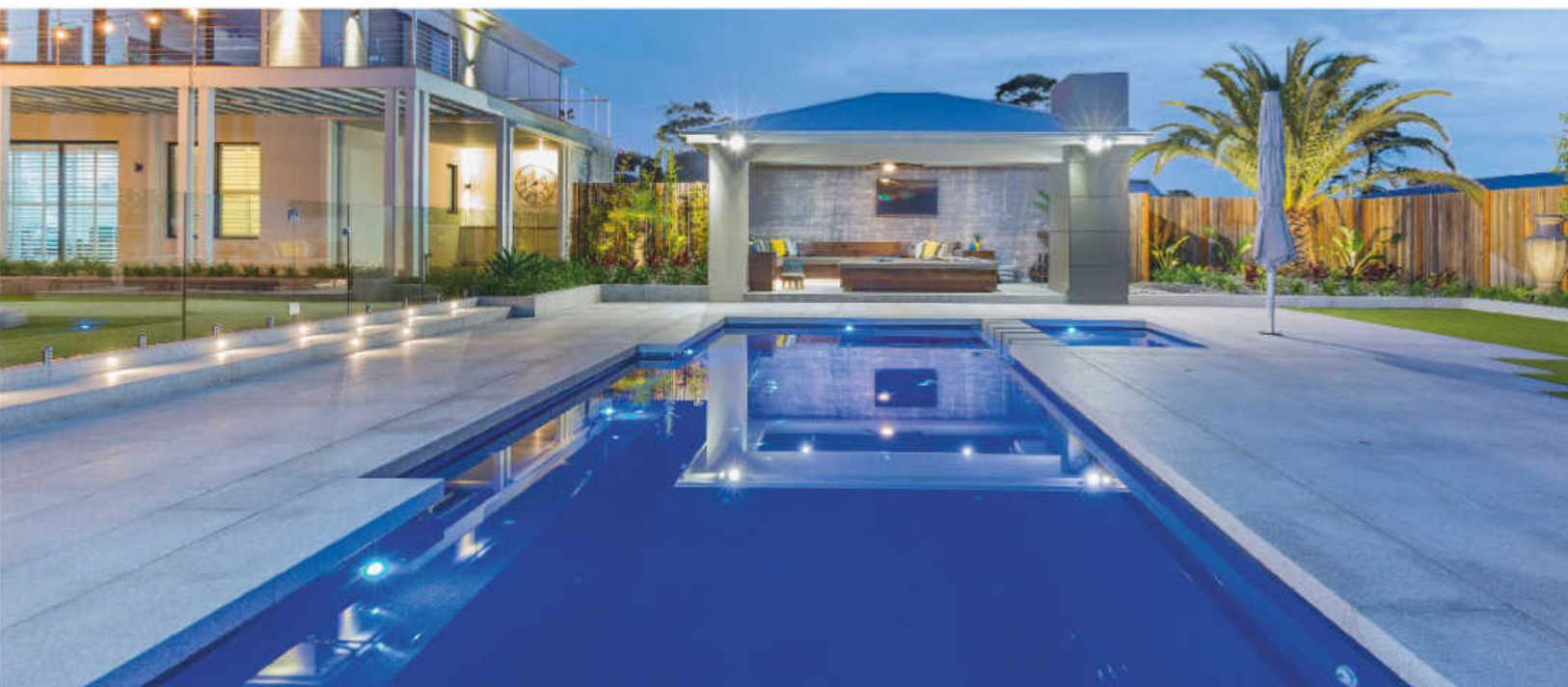
We've put the step-by-step instructions for the season's favourites on project sheets. Each sheet includes descriptions of the pre-cut elements and a complete list of the tools you'll need to finish the job.

To get your project sheet
Visit bhgshop.com.au/projectsheets where you can download the project sheet, or post a stamped (\$1.20), self-addressed C5 (162 x 229mm) envelope to *Better Homes and Gardens*, Season's Favourites January 2016 (project name), GPO Box 7812, Sydney NSW 2001. Please allow up to 14 days for postal delivery.





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'We might be small but we draw the crowds'

penguins on parade

A colony of Western Australia's cutest natives have their own private island

Penguin Island, a nature reserve in the Shoalwater Islands Marine Park, about an hour's drive south of Perth, is home to WA's largest known colony of little penguins. It's the smallest of the 17 penguin species and the only one that nests along Australia's mainland coast. Little penguins used to be fairly common on the mainland, but these days their colonies are mostly restricted to islands. They spend the day out at sea chasing fish, but near sunset return to the island. Penguin fans take a short ferry ride across Shoalwater Bay to the Discovery Centre, where they can get close via viewing panels. The 12.5 ha island is less than 700m offshore. Since 1987, it's been both an education hub and a rehab facility for injured penguins. For more information about how to visit, head to penguinisland.com.au.



WALK WITH THE ANIMALS

Animals Australia is encouraging us to take animals off our plates and into our hearts this festive season by providing easy-to-make recipes that celebrate tradition as well as compassion to animals at the Christmas table. If you pledge to have a 'kinder Christmas' by going vego for Chrissie, Animals Australia will send you a limited edition ornament to decorate your tree. One way to contribute to a more animal-friendly day is to add a meat-free roast to the menu, like a Tofurky. Visit kinderchristmas.com to make the meat-free pledge.



Disc dogs

What was once a casual game of catch with dog 'n' disc is now a nationwide sport, complete with rules, records and the all-important championships. Canine Disc sees owners tossing flying discs to be caught by their dogs. There's a range of disciplines, from distance contests to choreographed freestyle catching, with a variety of fun games in between. One of the best things about the sport is its simplicity – if you've got a flying disc and a good throwing arm, you're halfway there. Just be sure to get a disc suited to the size of your dog and check out your local club for essential safety tips. Your pet might just be the country's next champ! Visit caninediscaustralia.com.



Tom's secret weapon in the laundry

Take out tough stains with Dynamo

As Tom Williams knows, life can be a messy business, especially when you're having a good time. Cooking, training, fixing the car – whatever you do and whatever life throws at you, it's good to know you've got a secret weapon. **Dynamo's Stain Lift Technology** lifts dirt and stains and keeps them from re-depositing back onto your clothes, for great results in the laundry – minimum effort required.

“Being a new dad, any product that can help make my life easier is a winner in my books.”

– Tom Williams



LAUNDRY TIPS

SORTING IT OUT

- Separate your laundry by fabric, colour and soiling level for best washing results.
- It's also a good idea to wash heavy lint shedders like blankets separately and to clean out the lint filter in your washing machine regularly.

WHAT TO DO WITH STAINS

- Act fast and rinse stains in cold water before they have a chance to set.
- Don't rub stains as this may push the stain further into the fabric. If you're not sure what the stain is, avoid using hot water as this could set the stain.
- Avoid using chlorine bleach, unless the garment tag says it may be used.

KEEPING WHITES NICE AND BRIGHT

- Separate heavily soiled items from lightly soiled items.
- Use warm or hot water if suitable for the fabric.
- Ensure clothes can circulate freely through the water.
- Dry clothes in the sun.

KEEPING COLOURS AND DARK CLOTHES VIBRANT

- Turn black clothes inside out before washing.
- Separate heavily soiled items from lightly soiled items.
- Wash in cold water.
- Ensure clothes can circulate freely through the water.
- Turn inside out when hanging up and don't dry clothes in full sunlight.

WASHING WITH A FRONT LOADER OR HIGH EFFICIENCY TOP LOADERS

- Use a detergent specially formulated for front loaders and high efficiency top loaders, as this won't over-foam and damage your machine.
- For best results use the recommended amount of a premium detergent such as Dynamo.


for you to know!

Australian fortified winemakers can no longer use the word 'sherry' on labels, as the word has Protected Designation of Origin (PDO) status. Instead, look for the word 'apera' – it's still the same!



Twice-cooked king prawns with ginger, sesame and soy

Asian flavours with a hint of aromatic star anise and cardamom help create prawns worth featuring on the entertaining table.

 Recipe on page 122

food *in a* flash


For a celebratory meal that mixes traditional with modern, you can't go past Fast Ed's menu, complete with two dessert options



Wow'em
WITH
ALMOND
STUDS!

Spiced apricot, almond and sherry-baked ham

Serve up this wow-worthy glazed ham with stone fruits, truss tomatoes and fresh herbs.

 Recipe on page 122



Twice-cooked king prawns with ginger, sesame and soy

Preparation time: 15 mins
Cooking time: 15 mins
Serves 4

24 whole extra-large green king prawns
¾ cup peanut oil
2 eschalots, finely sliced
6cm-piece ginger, cut into matchsticks
4 star anise
6 cloves garlic, minced
2 Tbsp dark soy sauce
1 Tbsp Chinese cooking wine (from major supermarkets or Asian food stores)
Juice of 2 limes
2 tsp sesame oil
2 tsp caster sugar
½ tsp ground cardamom
6 green shallots, finely sliced, to serve

1 Working with one prawn at a time, with shell facing upward, grip tail firmly with one hand. With other hand, twist head and pull away to remove digestive tube. Leave tails attached.

2 Pour ½ cup of the peanut oil into a large wok and heat over a high heat. When oil is shimmering, add prawns and shallow fry for 3 minutes or until shells become deep red. Using a slotted spoon, remove prawns from oil and drain on paper towel. Using a sharp knife, make an incision along underside of each prawn.

3 Heat remaining oil in same wok. Add eschalots, ginger and star anise and cook for 3 minutes or until deeply aromatic. Add garlic and prawns and cook for a further 1 minute. Pour in soy sauce, Chinese cooking wine, lime juice, sesame oil, sugar and cardamom, stirring well to coat. Serve twice-cooked prawns scattered with shallots.

Spiced apricot, almond and sherry-baked ham

Preparation time: 20 mins
Cooking time: 1 hour 50 mins
Serves 12

8kg whole leg ham
500ml medium-dry sherry or apera
4 cinnamon sticks
12 cardamom pods
6 cloves
1 piece nutmeg, cracked
8 fresh bay leaves
600g apricot and amaretto jam or apricot jam
2 cups whole blanched almonds, toasted
Rosemary sprigs and bay leaves, to decorate, plus extra, to garnish
Roast trussed cherry tomatoes, to garnish
Fresh apricots, stoned, cut into wedges, to garnish

1 Preheat oven to 180°C.

Using a small sharp knife, cut a zigzag around neck of ham, then use fingers to carefully pry away skin. Score a crisscross pattern into fat of ham, then put on a sheet of non-stick baking paper inside a large roasting pan.

2 Put sherry or apera, spices and bay leaves in a saucepan and bring to the boil over a medium heat. Cook for 10 minutes or until reduced to ½ cup. Strain into a second saucepan, discarding herbs and spices. Add jam, mixing well to combine, and bring to a rapid boil over a high heat. Cook, stirring, until thickened.

3 Brush a little of the hot jam mixture onto ham, then bake for 30 minutes. Baste ham again with a little more jam mixture, then bake for a further 30 minutes. Baste with remaining jam and bake for a final 30 minutes or until ham is glossy.

4 Arrange one almond in centre of each crisscrossed square on ham fat. Finely chop remaining almonds and scatter

over neck of ham. Transfer ham to a platter. Tie fresh rosemary and bay leaves around neck of ham to decorate. Serve platter garnished with roast tomatoes, apricot wedges and extra herbs.

Triple-choc, double-crunch, extra-fudge brownies

Preparation time: 20 mins plus 1 hour 30 mins cooling
Cooking time: 45 mins
Serves 12

Cooking oil spray, to grease
180g unsalted butter, chopped, plus 20g extra
300g dark chocolate (70% cocoa), chopped
3 eggs
1¼ cups golden caster sugar
125g chocolate-hazelnut spread
75g plain flour
50g cocoa powder
100g white chocolate bits
½ cup caster sugar
2 Tbsp water
80ml thickened cream
150g milk chocolate, chopped
1 cup freeze-dried strawberries, roughly chopped

1 Preheat oven to 160°C.

Grease a 20cm square cake tin with cooking oil spray. Line base and sides with baking paper.

2 Put butter and ¾ of the dark chocolate in a large heatproof bowl over a medium saucepan of simmering water, stirring until melted. Set aside.

3 Put eggs and golden caster sugar in the bowl of an electric mixer and beat on high, using whisk attachment, for 5 minutes or until very light.

4 Fold chocolate-hazelnut spread into dark chocolate butter mixture, then fold in egg mixture. Sift in flour and cocoa, then add white chocolate bits, gently folding to combine. Spoon into prepared tin and

bake for 45 minutes or until halfway between edges and centre is just firm. Set aside for 1 hour to cool completely.

5 Meanwhile combine caster sugar and water in a small saucepan over a medium heat and cook until deep golden amber in colour. Add remaining dark chocolate, stirring until melted. Spread mixture on a piece of non-stick baking paper and leave for 30 minutes or until firmly set. Transfer to the bowl of a food processor and pulse until rough crumbs form.

6 Put cream in a saucepan and bring to the boil over a medium heat. Once boiling, remove from heat and whisk in milk chocolate and extra butter. Pour over cooled brownie, then scatter over chocolate-caramel crumbs and freeze-dried strawberries. Refrigerate for 30 minutes. Serve brownies cut into squares.

Upside-down pavlova trifle

Preparation time: 20 mins plus 30 mins cooling and overnight setting
Cooking time: 10 mins
Serves 12

85g packet port wine jelly
400ml milk
2 eggs
100g caster sugar
1 tsp vanilla extract
45g cornflour
300ml thickened cream, whipped to soft peaks
16 savoirdi sponge finger biscuits
1 x 18cm plain sponge cake
1 cup semi-sweet sherry or apera
2 x 250g punnets strawberries, hulled, halved lengthways
2 kiwifruit, peeled, diced
½ x 400g store-bought vanilla bean pavlova, broken into pieces
1 cup fresh berries or pitted cherries
¼ cup cherry jam

1 To make jelly, follow packet instructions and allow to set.

2 To make custard, put milk in a large saucepan and bring to the boil over a high heat. Put eggs, caster sugar, vanilla and cornflour in a large bowl, whisking until smooth and combined. Stir in hot milk. Return to saucepan and bring to a simmer over a medium heat, whisking constantly until thickened. Transfer to a large bowl. Refrigerate for 30 minutes. Fold in whipped cream.

3 Arrange sponge finger biscuits upright around base of a 3½L glass trifle dish, then trim sponge cake to fit in middle, reserving offcuts. Drizzle with ½ of the apera and top with ¼ of the custard mixture.

4 Arrange strawberries above biscuits, with cut-sides pushed against sides of trifle dish. Scatter remaining strawberries on custard in middle, then top with ⅓ of the remaining custard mixture.

5 Roughly crumble cake offcuts and scatter over top. Drizzle ⅓ of the remaining apera over the top. Spoon remaining custard mixture into a piping bag fitted with a 1cm star-shaped nozzle. Pipe a thin layer of custard on top. Dice jelly and scatter over, then top with kiwifruit. Pipe remaining custard on top of fruit in small peaks, then scatter over pavlova pieces.

6 Combine berries or cherries, jam and remaining apera in a large bowl. Carefully spoon over the top to serve.

Upside-down pavlova trifle

This sherry-soaked sponge with fruit, pavlova pieces, cream and custard is the bomb!



Triple-choc, double-crunch, extra-fudge brownies

Freeze-dried strawberries add a flavour infusion to indulgent choc brownies.



Hey gang!

Choosing between trifle and pav can be tough for a sweet tooth. Now you can skip the dilemma with my dessert that combines the two! Watch me make all these recipes on the *Better Homes and Gardens* TV show. Check your local TV guide for scheduling info.



Go to bhg.com.au/failed for more fantastic recipes

Cook's tip

Buy freeze-dried strawberries from your supermarket. You'll find them near the nuts and dried fruit section.

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TV's popular *recipes*

You adored these scrummy
mains and fruit-laden
desserts... here are the
best of the best – again!



*Tangy, tropical
passionfruit!*

Layered
passionfruit
sponge



Lime and pine granita with coconut ice-cream

Lime and pine granita with coconut ice-cream

Preparation time: 40 mins plus 6 hours freezing
Cooking time: 10 mins
Serves 6

100g palm sugar, grated
80g caster sugar
50ml water
6 kaffir lime leaves, veins removed, finely shredded
450g unsweetened pineapple juice
120ml lime juice
1 (500g) ripe pineapple, trimmed, diced
200g desiccated coconut
1L vanilla ice-cream

1 To make granita, put sugars and water in a small saucepan over a low heat. Stir until sugar dissolves and mixture comes to the boil. Add $\frac{1}{2}$ of the shredded lime leaves, stirring to combine, then remove pan from heat to cool slightly. Add pineapple juice and lime juice, then pour into a wide shallow container. Cover and freeze for 6 hours or until set.

2 Meanwhile, put pineapple pieces in a food processor and process into a fine puree. Transfer to a bowl, cover with plastic wrap and refrigerate for 1 hour or until chilled.

3 Meanwhile, put a large frying pan over a medium heat. When hot, add desiccated coconut, tossing until golden. Transfer to a large bowl to cool.

4 Chill 6 dessert glasses in freezer. Line an oven tray with baking paper. Roll scoops of ice-cream in cooled coconut until well coated. Put ice-cream on prepared tray and freeze for 1 hour or until firm.

5 Spoon pineapple puree into chilled glasses. Scrape granita with a fork until crystals form. Spoon granita over puree, then serve topped with coconut ice-cream and scattered with remaining lime leaves.

Peanut butter and banana ice-cream

Preparation time: 10 mins plus overnight freezing and 1 hour extra freezing
Cooking time: nil
Makes about 800ml

4 large, very overripe bananas with black skins, peeled, cut into thirds
 $\frac{1}{4}$ cup smooth peanut butter
Juice of $\frac{1}{2}$ lemon
250ml vanilla ice-cream, softened
2 Tbsp maple syrup
 $\frac{2}{3}$ cup salted roasted peanuts, finely chopped

1 Put bananas in a large zip-lock bag and freeze overnight.

2 Put frozen bananas, peanut butter and lemon juice in the bowl of a food processor and process for 30 seconds. Add ice-cream, processing until mixture is smooth.

3 Put $\frac{1}{2}$ of the ice-cream mixture in a 1L freezer-safe container or five 200ml freezer-safe containers. Top with $\frac{1}{2}$ of the maple syrup and scatter over $\frac{1}{2}$ of the peanuts. Add remaining ice-cream and top with remaining maple syrup and peanuts. Freeze for 1 hour or until firm. Serve.

Vanilla, ginger and lime jelly with tropical fruit and coconut cream

Preparation time: 30 mins plus 6 hours setting
Cooking time: 10 mins
Serves 6

700ml clear apple juice
 $\frac{1}{3}$ cup caster sugar
10cm-piece galangal, thinly sliced (from large supermarkets)
2 vanilla beans, split lengthways, seeds scraped
Finely grated zest and juice of 4 limes (or 100ml)
12 sheets gold-strength gelatine

200ml coconut cream
Tropical fruit, sliced into shards, to serve
3 kaffir lime leaves, finely shredded, to serve

1 Put apple juice, caster sugar, galangal, vanilla beans and zest in a medium saucepan over a medium heat, stirring until sugar has dissolved and mixture comes to the boil. Set pan aside for 5 minutes.

2 Meanwhile, put gelatine sheets in a large bowl and cover with cold water. Stand for 5 minutes or until softened. Remove gelatine sheets and squeeze out water. Add to hot apple juice mixture, stirring until gelatine has dissolved. Add lime juice. Strain mixture through a fine sieve over a large jug. Reserve vanilla beans and discard remaining solids. Cool mixture to room temperature, then pour into a shallow lamington tin and refrigerate for at least 6 hours or until set.

3 Spoon coconut cream into base of six 1-cup capacity coupe-style glasses. Cut jelly in tin into small cubes and put on top of coconut cream. Arrange fruit shards on top. Serve with finely shredded reserved vanilla beans and kaffir lime leaves sprinkled on top.

Roasted plums with spiced streusel crunch

Preparation time: 15 mins
Cooking time: 40 mins
Serves 6

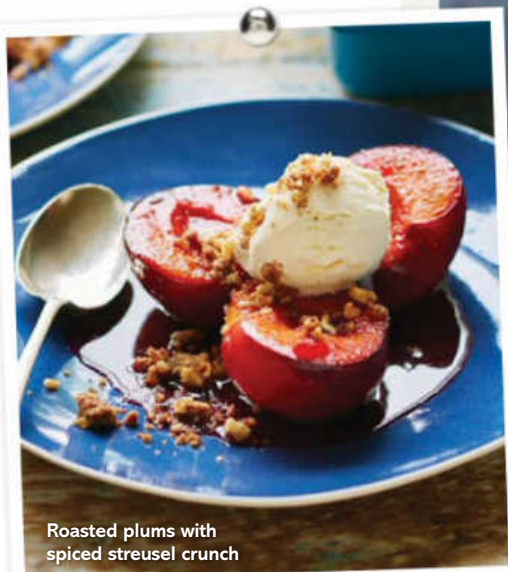
80g hazelnuts, lightly toasted, skinned, finely chopped
55g plain flour
55g brown sugar
55g butter, chopped, at room temperature
2 tsp ground cinnamon
1 tsp ground cloves
150g caster sugar
 $\frac{1}{2}$ bunch thyme, leaves picked



Peanut butter and banana ice-cream



Vanilla, ginger and lime jelly with tropical fruit and coconut cream



Roasted plums with
spiced streusel crunch

*A summery
sponge hits
the spot for
mornos!*

Layered
passionfruit sponge



Photography John Halfhide

Finely grated zest of ½ lemon
9 ripe plums, halved, stones removed

1 cup verjuice or apple juice
Vanilla ice-cream, to serve

1 Preheat oven to 180°C. Line 2 oven trays with baking paper. Put hazelnuts, flour, brown sugar, butter, cinnamon and cloves in a large bowl. Using your fingertips, rub mixture until crumbly. Sprinkle over 1 of the prepared trays, then bake for 10 minutes or until cooked and slightly crunchy. Set aside to cool completely.

2 Meanwhile, put caster sugar, thyme leaves and lemon zest in the bowl of a food processor and pulse until combined.

3 Put plum halves in a large bowl. Add caster sugar mixture, tossing to coat. Arrange plum halves on second prepared tray. Pour over verjuice or apple juice and sprinkle over any remaining sugar from bottom of bowl.

4 Cover tray with baking paper and foil, then bake for 20 minutes. Remove foil and paper, then bake for a further 10 minutes. Set aside to cool to room temperature.

5 Divide plum halves among 6 serving plates and top each with a scoop of vanilla ice-cream. Drizzle over any pan juices, then serve with spiced hazelnut mixture sprinkled on top.

Layered passionfruit sponge

Preparation time: 25 mins

plus 15 mins chilling

Cooking time: 15 mins

Serves 12

300g caster sugar

1 cup water

4 eggwhites

1 tsp cream of tartar

500g unsalted butter, chopped, softened

2 tsp vanilla bean paste

1 cup passionfruit pulp, sieved

2 x 16cm sponge cakes

1 cup orange liqueur or juice
Passionfruit pulp, to drizzle

STEP 1 Put sugar and water in a saucepan and bring to the boil over a high heat, occasionally brushing down sides of pan with a damp pastry brush. Cook until sugar syrup has reached 'soft ball' stage (see Cook's Tip, below right) or 115°C on a cook's thermometer.

STEP 2 Meanwhile, put eggwhites and cream of tartar in the bowl of an electric mixer and beat on medium using whisk attachment until soft peaks form. With motor running, add hot sugar syrup in a slow steady stream, beating until cool. Transfer meringue

mixture to a large mixing bowl and set aside.

STEP 3 Put butter and vanilla in second bowl of an electric mixer and beat on medium for 5 minutes or until very light. Add passionfruit in a slow stream, beating until smooth and light.

STEP 4 Fold passionfruit mixture into meringue mixture until combined. Divide frosting in half, setting 1 half aside.

STEP 5 Using a serrated knife, slice both cakes in half horizontally. Put 1 half on a cake stand, cut-side up. Drizzle with a little of the orange liqueur or juice, then top with a thick layer of frosting. Repeat with remaining cake halves, liqueur, then frosting, finishing with liqueur.

STEP 6 Spread reserved frosting around sides and top of cake until smooth. Chill in fridge for 15 minutes.

STEP 7 Drizzle cake with extra passionfruit. Serve immediately.

steps



STEP 1



STEP 2



STEP 5



STEP 6

Cook's tip

Sugar syrup has reached 'soft ball' stage when 1 tsp of it added to a glass of ice-cold water becomes a soft and sticky solidified ball once removed.

Espresso-chocolate bundt cake

Espresso-chocolate bundt cake

Preparation time: 15 mins
Cooking time: 50 mins
Serves 10

Melted butter, to grease
90g plain flour
70g brown sugar
70g unsalted butter, frozen, coarsely grated
Extra 175g unsalted butter, chopped, softened
175g caster sugar
3 eggs
2 tsp vanilla extract
¼ cup black coffee, chilled

75g sour cream
125g hazelnut meal
130g self-raising flour
½ tsp baking powder
1½ cups mini dark chocolate chips
Double cream, to serve

1 Preheat oven to 160°C.

Grease a 24cm-angel food cake tin and line base, side and middle with baking paper. Put flour, sugar and grated butter in a bowl. Rub with fingertips to form a crumble.

2 Put extra butter and caster sugar in the bowl of an electric mixer and beat on medium for 5 minutes or until light and fluffy. Add eggs 1 at time, beating after each addition. Fold in vanilla, coffee, sour cream and hazelnut meal. Sift in self-raising flour and baking powder, then stir until smooth.

3 Spread ½ of the batter into prepared tin. Top with ½ of the crumble and ½ of the chocolate chips. Finish with remaining batter, crumble and chips. Bake for 50 minutes or until cooked when tested with a skewer. Serve with cream.

Almond, pistachio and watermelon cake

Preparation time: 20 mins plus 2 hours cooling
Cooking time: 25 mins
Serves 12

Cooking oil spray, to grease
1 large whole watermelon
250g almond meal
1 tsp baking powder
1 tsp ground cinnamon
½ tsp ground cardamom
½ tsp fine salt
3 eggs
¾ cup honey
75g unsalted butter, melted
2 x 125g punnets fresh raspberries

1 cup pistachios, roughly chopped
1 cup caster sugar
450ml thickened cream
1 tsp vanilla bean paste

1 Preheat oven to 160°C.

Grease two 22cm round cake tins and line bases and sides with baking paper. Cut a 1.5cm-thick disc from centre of watermelon and remove skin.

2 Put one 22cm round cake tin on top of watermelon disc and cut around tin edge to trim watermelon slice into a 22cm round.

Pat watermelon slice dry with paper towel, then set aside. Roughly chop 3 cups of remaining watermelon, then press through a fine sieve over a bowl to catch 1 cup of juice.

3 Put almond meal, baking powder, spices and salt in a large bowl, mixing to combine.

Add eggs, honey and butter, stirring until smooth. Fold in ½ of the raspberries, then divide mix between prepared tins. Scatter over ½ of the pistachio, then bake for 25 minutes or until just firm. Do not remove cakes from tins.

4 Meanwhile, put watermelon juice and ½ of the caster sugar into a small saucepan and bring to the boil over a high heat. Cook for 10 minutes

or until syrupy. Brush syrup over warm cakes in tins, then set aside to cool for 2 hours.

5 Put cream, vanilla and remaining sugar in a large bowl and beat with an electric hand mixer until stiff peaks form. Put 1 cake on a serving plate or cake stand and spread with ½ of the cream. Put watermelon slice on top of cream, then top with second cake. Dollop with a little of the remaining cream.

6 Decorate cake with remaining raspberries and pistachio, then serve with remaining cream on the side.

The ultimate sausage sizzle

Preparation time: 10 mins plus 20 mins standing
Cooking time: 10 mins
Serves 4

1 carrot, cut into matchsticks

1 Tbsp white vinegar

2 tsp caster sugar

4 beef sausages

1 Tbsp fish sauce

4 long crunchy bread rolls, split lengthways

2 Tbsp mayonnaise

1 Lebanese cucumber, peeled, sliced lengthways into ribbons

2 green shallots, thinly sliced diagonally

½ cup coriander leaves

1 long red chilli, thinly sliced (optional)

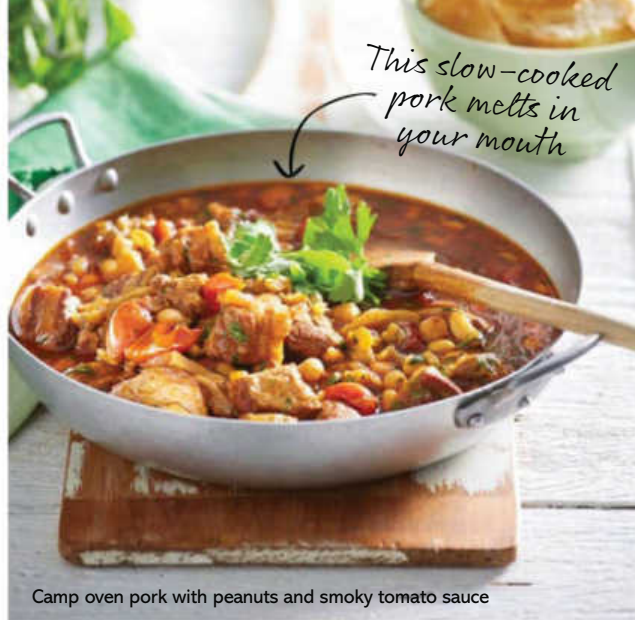
2 tsp soy sauce

1 Put carrot, vinegar and sugar in a small bowl, mixing to combine. Set aside for 20 minutes for flavours to infuse. Drain, then set aside.

2 Heat a barbecue hotplate to high, then cook sausages, turning often, for 8 minutes or until almost cooked through. Drizzle with ½ of the fish sauce and cook for a further 2 minutes. Remove from heat and slice in half lengthways.

Almond, pistachio and watermelon cake

The ultimate sausage sizzle



Camp oven pork with peanuts and smoky tomato sauce

3 Spread bread rolls with mayonnaise. Fill with cucumber, shallots, sausages, pickled carrot, coriander and red chilli, if using. Lightly drizzle filling with soy sauce and remaining fish sauce. Serve immediately.

Camp oven pork with peanuts and smoky tomato sauce

Preparation time: 15 mins

Cooking time: 2½ hours

Serves 6

1.6kg boneless and skinless pork belly, diced
Sea-salt flakes and freshly ground black pepper, to season
2 Tbsp peanut oil
2 white onions, thinly sliced
2 sticks celery, thinly sliced
1 baby fennel, thinly sliced
6 cloves garlic, crushed
1 Tbsp smoked paprika
2 tsp ground cumin
1 tsp ground cardamom
400g can cherry tomatoes
1 Tbsp cider vinegar
500ml chicken stock
1 cup smoky barbecue sauce
2 Tbsp brown sugar
400g can chickpeas, drained
1½ cups dry-roasted peanuts
1 bunch flat-leaf parsley, finely chopped
Extra flat-leaf parsley sprigs, to garnish
Crusty bread, to serve

1 Season pork belly generously. Heat ½ of the peanut oil in a camp oven over a medium heat (see Cook's Tip, below). Add ½ of the pork and cook until well browned. Remove pork from oven and set aside. Repeat with remaining oil and pork.

2 In the same camp oven, add vegetables and garlic, and cook for 5 minutes or until softened. Add spices and cook for a further 2 minutes. Return pork to camp oven and stir in tomatoes, vinegar, stock, barbecue sauce and brown sugar. Cover, reduce heat to low and cook for 2 hours or until pork is tender.

3 Add chickpeas and peanuts, then cook for a further 5 minutes. Stir in parsley, then serve garnished with extra parsley sprigs and crusty bread on the side.

Cook's tip

You can also make this in your kitchen at home using a cast-iron pot or heavy-based saucepan. Instead of cooking over a low heat on a camp stove for 2 hours, put pot or pan in the oven at 160°C for 2 hours.



Molasses-spiked Boston beans with crispy pork belly

Molasses-spiked Boston beans with crispy pork belly

Preparation time: 10 mins

plus overnight soaking

Cooking time: 2½ hours

Serves 6

6 cups cold water
1 cup dried lima beans
1.2kg pork belly, scored
2 Tbsp vegetable oil
2 Tbsp sea-salt flakes
2 Tbsp unsalted butter
1 brown onion, finely diced
4 cloves garlic, crushed
6 fresh bay leaves
1 tsp fennel seeds
2 tsp mustard powder
1 tsp dried sage
2 Tbsp tomato paste
½ cup molasses
¼ cup cider vinegar
2 Tbsp raw sugar
Sea-salt flakes and freshly ground black pepper, to season
1 cup flat-leaf parsley, leaves roughly chopped
Crusty bread, to serve

1 Put water and lima beans in a large bowl and leave to soak overnight.

2 Preheat oven to 220°C.

Rub pork belly with oil and salt. Arrange in a shallow roasting tray, then bake for 20 minutes. Reduce oven temperature to 150°C and bake for a further 2 hours or until skin is crisp and meat is tender.

3 Meanwhile, put beans and soaking water in a medium saucepan and bring to the boil over a high heat. Reduce heat to low and simmer for 40 minutes or until beans are tender. Drain, reserving 2 cups of cooking liquid.

4 Melt butter in a medium saucepan over a medium heat. Add onion, garlic, bay leaves, fennel seeds, mustard powder and dried sage and cook for 5 minutes or until onion is soft. Add tomato paste and cook, stirring, for a further 2 minutes.

5 Add molasses, vinegar, raw sugar and reserved cooking water and bring to the boil. Add cooked beans, stirring to combine, then simmer for 10 minutes or until thickened. Season and stir in parsley. Transfer beans to a serving platter. Chop pork belly into 5cm chunks and arrange on top of beans. Serve with crusty bread on the side.



Chargrilled pork cutlet
with blueberry and
eschalot sauce

Chargrilled pork cutlet with blueberry and eschalot sauce

Preparation time: 15 mins
plus 1 hour chilling
Cooking time: 45 mins
Serves 2

1 tsp sea-salt flakes
Finely grated zest and juice
of ½ lemon
1 heaped tsp fennel seeds
4 sprigs thyme, leaves
picked
Freshly ground black pepper,
to season
2 cloves garlic, skin on
1 Tbsp extra virgin olive oil
2 x 300g free-range pork
cutlets, fat scored

**BLUEBERRY &
ESCHALOT SAUCE**
6 eschalots, skin on
150g caster sugar
50ml water
100ml raspberry or berry
vinegar
1 fresh bay leaf
3 x 125g punnets fresh
blueberries
2–3 juniper berries, crushed
Extra freshly ground black
pepper and sea-salt flakes,
to season

1 Put sea-salt flakes, lemon
zest, fennel seeds and thyme
in a mortar and season with
black pepper. Grind with pestle

to a powder. Add garlic,
smashing with pestle, then stir
in oil. Pour marinade over pork
cutlets, cover with plastic wrap
and refrigerate for 1 hour.

2 Meanwhile, to make
blueberry and eschalot sauce
put eschalots in a saucepan of
boiling water and cook over a
high heat for 25 minutes or
until soft. Drain. When cool
enough to handle, score skins
with a sharp knife and peel off
skin. Allow to cool completely.

3 Put caster sugar and water
in a saucepan over a low heat.
Once sugar has dissolved,
increase heat to high and
simmer for 7 minutes or until
a light caramel forms. Remove
from heat and carefully add
vinegar, standing back as it
will splutter. Once splutter
settles, add bay leaf,
blueberries, juniper berries
and skinned eschalots. Return
pan to a low heat and simmer
for 3 minutes. Remove sauce
from heat and season with salt
and pepper. Set aside.

4 Heat a large heavy-based
frying pan over a medium
heat. When hot, cook
marinated pork cutlets for 5
minutes on one side, then flip,
season with salt, and cook for
a further 5 minutes on other
side. Pour over lemon juice.

5 Serve cutlets drizzled with
blueberry and eschalot sauce.



Lamb skewers
with carrot and
cabbage salad

Lamb skewers with carrot & cabbage salad

Preparation time: 15 mins
plus 40 mins standing and
30 mins chilling
Cooking time: 10 mins
Serves 6

100g fine burghul (also
known as cracked wheat,
from the health food
section of supermarkets)
Pinch of salt, to season
600g lamb mince
½ brown onion, finely
diced
2 cloves garlic, finely
grated
1 ½ tsp ground allspice
1 ½ tsp ground cumin
½ tsp cinnamon
½ tsp chilli powder
1 tsp dried mint
Extra 2 tsp salt
2 Tbsp cold water
1 cup thick plain yoghurt,
to serve
1 lemon, cut into wedges,
to serve

CARROT & CABBAGE SALAD
2 medium carrots, thinly
sliced
Sea-salt flakes, to season
2 Tbsp white wine vinegar

1 jalapeño chilli, deseeded,
finely chopped
¼ white cabbage, finely
shredded
1 tsp ground cumin
Extra virgin olive oil
Seeds of ½ pomegranate
⅓ cup finely shredded
mint leaves

1 Rinse burghul under cold
running water and drain well.
Transfer to a bowl, season
with salt and cover with boiling
water. Cover with plastic wrap
and stand for 40 minutes or
until tender. Drain well.

2 Put mince, onion, garlic,
spices, chilli, mint, extra salt
and drained burghul in the
large bowl of an electric mixer
and beat on low for 3 minutes.
Add cold water and beat for
a further 10 minutes or until
mixture binds together.

3 Divide mince mixture
into 6 even portions. Using
hands, mould portions in a
sausage shape around 6 flat
metal skewers. Put skewers
on a plate, cover with plastic
wrap and refrigerate for 30
minutes or until firm.

4 Meanwhile, to make
salad, put carrots in a large



Coffee and cumin-spiced chicken with pineapple and mint salad

bowl and season. Add vinegar, tossing to combine, then stand for 15 minutes or until soft. Toss through chilli. Put cabbage in a separate bowl, then add cumin, tossing to combine. Add to carrot mixture, tossing to combine, then drizzle with oil. Top with a few pomegranate seeds and some of the mint.

5 Preheat a barbecue grill to high or put a chargrill pan over a high heat. Cook lamb skewers, turning occasionally, for 10 minutes or until browned and cooked through.

6 Put cooked lamb skewers on a serving platter. Drizzle with a little of the yoghurt, then scatter over the remaining mint and a little of the remaining pomegranate. Serve lamb skewers with lemon wedges, salad and remaining yoghurt and pomegranate on the side.

Coffee and cumin-spiced chicken with pineapple and mint salad

Preparation time: 20 mins plus 30 mins marinating
Cooking time: 25 mins
Serves 6

1½ Tbsp coffee beans
1½ Tbsp cumin seeds
½ Tbsp black peppercorns
2 cloves garlic
2 tsp shrimp paste
4 Tbsp honey

2 lemons
50ml extra virgin olive oil
2 tsp sea-salt flakes
800g chicken thigh fillets,
cut into 3cm cubes
Steamed short-grain rice,
to serve

PINEAPPLE & MINT SALAD

Extra 1 Tbsp honey
½ tsp ground black pepper
2 green chillies, finely sliced
60ml extra virgin olive oil
1½ Tbsp white wine vinegar
1 tsp sea-salt flakes
5 kaffir lime leaves, finely shredded
1 large pineapple, trimmed, sliced lengthways into wedges
1 cup coriander sprigs, torn
1 cup mint leaves, torn

1 Put coffee beans in mortar and finely grind with pestle. Add cumin seeds and peppercorns and finely grind. Add garlic, shrimp paste and ½ of the honey and smash into a paste. Stir in juice of 1 of the lemons, then stir in oil and salt.

2 Put chicken in a large ceramic bowl. Add coffee mixture and, using fingers, rub into chicken. Cover and refrigerate for 30 minutes to infuse flavours.

3 Thread chicken onto 12 small metal skewers. Put on a large plate, cover and set aside.



Sicilian prawns with lemon and capers

4 To make salad, whisk extra honey, pepper, chillies, oil, vinegar, salt and ½ of the lime leaves in a large bowl. Add remaining ingredients. Toss to combine. Cover and refrigerate.
5 Heat a chargrill pan over a medium heat. Cut remaining lemon in half and put each half cut-side down on grill pan. Cook for 5 minutes or until charred and caramelised. Put ½ of the skewers on grill pan and cook for 10 minutes or until charred on all sides and cooked through. Transfer to a large plate and cover to keep warm. Cook remaining skewers.
6 Brush skewers with remaining honey. Arrange on serving plates with steamed rice and salad. Sprinkle with remaining lime leaves. Serve with charred lemon on the side.

Sicilian prawns with lemon and capers

Preparation time: 15 mins
Cooking time: 15 mins
Serves 4

4 lemons
½ cup extra virgin olive oil
1 red onion, thinly sliced
6 cloves garlic, thinly sliced
3 tsp baby capers, rinsed
2 tsp rosemary leaves

28 large green king prawns, peeled, deveined, tails intact
1 cup cherry tomatoes, chopped
Sea-salt flakes and freshly ground black pepper, to season
1 tsp brown sugar
¼ bunch basil leaves, torn
1 Tbsp pine nuts, toasted
1 Turkish bread loaf

1 Finely grate zest of lemons. Peel and remove pith to segment, then finely chop flesh. Heat 2 Tbsp of the oil in a large frying pan over a medium heat. Add lemon zest, onion, garlic, capers and rosemary, and cook for 5 minutes or until onion is tender and mixture is aromatic. Add prawns, stirring to combine, then cook for 5 minutes or until pink and cooked through. Add tomato, reduce heat to low and cook for 5 minutes. Season, then stir in sugar, basil and pine nuts.
2 Meanwhile, heat a large chargrill pan over a high heat. Cut bread into large squares and split in half. Brush bread on both sides with remaining oil. Add slices to hot grill pan and cook for 3 minutes on each side or until charred. Serve Sicilian prawns with chargrilled bread. ▶



Apricot chicken casserole



Cuban Reubens



Roast lemon chicken

Apricot chicken casserole

Preparation time: 10 mins

Cooking time: 25 mins

Serves 4

2 Tbsp unsalted butter
1 leek, white part only, finely diced
2 cloves garlic, crushed
2 sprigs thyme, leaves picked, finely chopped
500g chicken thigh fillets, chopped into large pieces
1 cup chicken stock
1 cup apricot nectar
Sea-salt flakes and freshly ground black pepper, to season
8 tinned apricot halves, drained
2 sprigs flat-leaf parsley, roughly chopped
Micro parsley leaves, to garnish
Steamed long grain rice, to serve

1 Melt $\frac{1}{2}$ of the butter in a medium saucepan over a medium heat. Add leek and cook, stirring, for 3 minutes, then add garlic and thyme and cook for a further 2 minutes. Remove from pan and set aside.

2 In same saucepan, melt remaining butter and cook chicken for 5 minutes or until lightly browned. Return leek mixture to pan, then add stock and nectar. Season, then reduce heat to low and simmer for 15 minutes or until sauce thickens and chicken is cooked through.

3 Meanwhile, heat a non-stick frying pan over a high heat and fry apricot halves for 2 minutes each side or until caramelised.

4 Stir chopped parsley through casserole. Spoon into serving bowls and

add 2 caramelised apricot halves on each. Garnish with micro parsley leaves, then serve apricot casserole with steamed rice on the side.

Cuban Reubens

Preparation time: 10 mins

Cooking time: 10 mins

Serves 4

$\frac{1}{2}$ cup mayonnaise
2 Tbsp Dijon mustard
1 Tbsp tomato sauce
2 tsp minced horseradish
1 tsp Tabasco
 $\frac{1}{4}$ white onion, finely diced
4 long crusty rolls, halved horizontally
300g cooked cold corned beef, shredded
200g cold roast pork, sliced
150g Swiss cheese, thinly sliced
1 cup sliced pickled gherkins
100g unsalted butter, melted
Extra pickled gherkins, to serve

1 Put mayonnaise, mustard, tomato ketchup, horseradish, Tabasco and onion in a bowl, mixing to combine. Spread mixture on cut sides of bread rolls.

2 Preheat a barbecue flat plate to medium heat. Stack corned beef, pork, cheese and gherkin slices on roll bases, then sandwich with roll tops.

3 Brush rolls all over with butter, put on flat plate and weigh down with a heavy tray. Once rolls are squashed, cook for 4 minutes each side or until bread is crunchy and cheese has melted.

4 Slice cooked rolls in half on an angle and arrange on 4 serving

plates. Serve Cuban Reubens with extra whole gherkins on the side.

Roast lemon chicken

Preparation time: 15 mins

Cooking time: 1 hour

10 mins

Serves 4

1.8kg chicken, cut into 8 pieces
4 Dutch cream potatoes, peeled, cut into 5mm-thick rounds
1 fennel, trimmed, cut into wedges
Sea-salt flakes and freshly ground black pepper, to season
2 Tbsp dried Greek oregano
5 cloves garlic, thinly sliced
Juice of 2 lemons
2 large tomatoes, coarsely grated
100ml extra virgin olive oil
120ml water
Pan-fried rainbow chard (or silverbeet), to serve
Crusty bread, to serve

1 Preheat oven to 220°C. Put chicken, potato rounds and fennel in a large roasting pan. Season.

2 Put oregano, garlic, juice, tomatoes and oil in a bowl, mixing to combine. Pour over chicken and vegetables, tossing well to combine.

3 Arrange chicken pieces skin-side up. Pour water into corner of roasting pan, then bake for 40 minutes, basting twice during cooking, and adding more water to pan if necessary. Stir chicken and vegetables and cook for a further 30 minutes or until chicken is golden and cooked through. Serve with rainbow chard and crusty bread.



Grilled capsicum pasta

Grilled capsicum pasta

Preparation time: 15 mins

plus 10 mins cooling

Cooking time: 15 mins

Serves 4

2 red capsicums

1 cup mint leaves

1 cup flat-leaf parsley leaves

½ cup thyme leaves

3 tsp capers

4 cloves garlic

Juice of 1 lemon

½ cup extra virgin olive oil

½ cup pine nuts, toasted

Sea-salt flakes and freshly ground black pepper, to season

½ cup finely grated parmesan

400g dried penne

½ cup feta, crumbled, to serve

Extra flat-leaf parsley leaves, to garnish

1 Put capsicums directly over a medium flame, turning occasionally, until skin is blackened and beginning to blister. Transfer to a large bowl and cover tightly with plastic wrap. Set aside for 10 minutes. Remove stalks, skins and seeds,

then slice flesh into strips and put in another large bowl.

2 Put mint, parsley, thyme, capers, garlic, lemon juice, olive oil and ½ of the pine nuts in the small bowl of a food processor or jug of a blender and pulse until a coarse paste forms. Transfer to a medium bowl, season, then fold in grated parmesan.

3 Cook penne in a large saucepan of boiling salted water following packet instructions. Drain and return to saucepan. Add herb paste and sliced capsicums, then gently fold together until pasta is well coated.

4 Divide pasta among 4 serving bowls. Top with feta and serve garnished with extra parsley leaves and remaining pine nuts.

Cook's tip

You can swap the penne for any other hollow pasta, such as rigatoni or conchigliette (seashells).



Barbecue chicken with tomato dressing

Barbecue chicken with tomato dressing

Preparation time: 15 mins

Cooking time: 25 mins

Serves 8

2 tomatoes

150ml extra virgin olive oil

2½ Tbsp champagne vinegar or white wine vinegar

100ml tomato sauce

1½ Tbsp Worcestershire sauce

3 eschalots, finely chopped

1 large clove garlic, finely grated

½ bunch chervil, finely chopped

½ bunch chives, finely chopped

10 tarragon sprigs, leaves picked, chopped

Tabasco sauce, to taste

8 chicken thighs on the bone, skin on

8 chicken drumsticks

Sea-salt flakes and freshly ground black pepper, to season

Extra 3 Tbsp extra virgin olive oil

Micro herbs, to serve (optional)

1 To make dressing, using a sharp knife, score a cross on the base of each tomato and put in

a large heatproof bowl.

Cover with boiling water and stand for 3 minutes.

Drain and transfer to a bowl of iced water. Peel skins from tomatoes, discarding, then dice flesh. Transfer to a medium bowl, then add oil, vinegar, tomato sauce, Worcestershire sauce, eschalots, garlic and herbs. Add Tabasco to taste and set aside for at least 20 minutes to allow flavours to infuse.

2 Meanwhile, preheat a lidded barbecue grill to medium-high or put a chargill pan over a medium-high heat. Using a sharp knife, score chicken pieces several times. Season, then drizzle with extra oil.

3 Grill chicken for 10 minutes or until golden on both sides. If using a barbecue, close lid and cook for a further 15 minutes or until chicken is cooked through. Alternatively, preheat oven to 180°C, then transfer chicken to an oven tray and roast for 15 minutes or until cooked through.

4 Transfer chicken to a large serving platter. Generously spoon some of the dressing on top, then stand for 10 minutes so flavours infuse. Top with micro herbs, if using, and serve with remaining dressing on the side.

Mmm, burgers! Top them off with crisp pancetta for sensational flavour. Each week, the food editors at *BHG* and *New Idea* team with Pepper Leaf to dream up tasty twists like this. Make it from scratch or, for greater ease and convenience, sign up at pepperleaf.com.au to have the recipes and a box of ingredients delivered to your door!



Available in nominated delivery areas only within metro Sydney, Melbourne and Adelaide. See pepperleaf.com.au/terms-conditions for terms and conditions

Beef and crispy pancetta burgers with tomato chutney

Preparation time: 15 mins

Cooking time: 20 mins

Serves 4

600g beef mince
1 medium onion, finely diced
1 egg
¼ cup fresh breadcrumbs
1 tsp ground oregano
Sea-salt flakes and freshly ground black pepper, to season
8 thin slices pancetta
2 Tbsp vegetable oil
400g frozen potato wedges
4 medium crusty bread rolls, split, lightly toasted
50g mixed salad leaves
½ cup tomato chutney

1 Preheat oven to 220°C. Put beef, onion, egg, breadcrumbs, oregano and seasoning in a large bowl, mixing well to combine. Divide mixture into 4 portions, roll into balls, then flatten slightly to form 1.5cm-thick patties.

2 Heat a large non-stick frying pan over a medium heat. Cook pancetta, turning occasionally, for 4 minutes or until crispy. Set aside on kitchen paper and cover with foil to keep warm.

3 Reheat same pan over a medium heat. Add vegetable oil and, when hot, cook patties for 4 minutes each side or until cooked through.

4 Meanwhile, put potato wedges on a baking tray and bake for 20 minutes or until golden and crisp.

5 Top bread roll bases with salad leaves, beef patty, crispy pancetta and chutney. Sandwich with roll tops, then serve burgers with potato wedges.

Beaut burger

Make this at home and enjoy stacks of flavour

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Raspberry shortbread kisses



Crunchy chicken tortillas

weekdaymeals

Just grab a few items from the shops to make these quick-and-easy dishes!



Grilled prawn and Asian noodle salad



Coffee-spiked chocolate mousse

Crunchy chicken tortillas

Preheat oven to 200°C. Line 2 oven trays with baking paper. Put 16 chicken tenderloins in a large bowl and add 1 Tbsp taco seasoning, tossing well to coat. Put 150g **Waterthins Natural**

Fine Wafer Crackers in a large zip-lock bag and crush with a rolling pin. Transfer crumbs to a bowl. Put ¼ cup plain flour in a second bowl and 2 beaten eggs in a third bowl. Toss chicken, one piece at a time, in flour, then beaten egg and finally cracker crumbs. Arrange crumbed chicken on prepared trays. Spray with cooking oil, then bake for 15 minutes. Serve chicken with warm tortillas, thinly sliced red onion, rocket, sour cream, sliced avocado and tomato salsa. Serves 4–6.



Raspberry shortbread kisses

Preheat oven to 160°C. Put 250g chopped chilled butter, 2 cups plain flour and ½ cup icing sugar mixture in a large bowl. Rub with fingertips until mix resembles breadcrumbs. Add 2 tsp iced water, mixing until a soft dough forms. Chill for 30 minutes. Roll out between 2 sheets of baking paper until 5mm thick. Using a 5cm round cookie cutter, cut out 36 rounds. Arrange on baking paper-lined oven trays and bake for 16 minutes. Cool completely. Roll out ½ a 500g packet

Orchard White Icing. Cut 18 5cm rounds, then brush with a little jam to stick on top of ½ of the biscuits. Imprint icing with a small cookie cutter to decorate. Spoon jam onto remaining biscuits, then sandwich with iced biscuits. Makes 18.



Need help to get a meal on the table fast? Try one of these mains and sweets – dinner, sorted!

Coffee-spiked chocolate mousse

Put 200g finely chopped dark chocolate in a large heatproof bowl. Make 2 espresso coffees using **Nespresso Vanilla Amaretti Capsules** and pour 80ml hot coffee over chocolate. Set aside for 1 minute, then stir until chocolate melts. Whisk in 3 egg yolks. Put 3 eggwhites in another large bowl and whisk until soft peaks form. Add 2 Tbsp icing sugar mixture and whisk until thick. Fold eggwhite mixture into chocolate mixture in 2 batches. Whisk 300ml thickened cream until soft peaks form, then fold into chocolate mixture, combining well. Spoon mousse into six large glasses and refrigerate overnight. Just before serving, top with double cream, grated chocolate and crushed amaretti biscuits. Serves 6.



Grilled prawn and Asian noodle salad

Combine 500g peeled green prawns with tails intact, 2 Tbsp **Cobram Estate Lemon Infused Extra Virgin Olive Oil** and 2 cloves crushed garlic in a large bowl. Cook prawns, in 2 batches, in a large frying pan over a high heat for 6 minutes or until cooked through. Set aside. Put 50g bean vermicelli in a large bowl, cover with boiling water and stand for 5 minutes. Drain, then cool for 15 minutes. Add 1 cup torn mint leaves, 4 thinly sliced green shallots, ½ thinly sliced yellow capsicum, 100g thinly sliced snow peas, 250g halved cherry tomatoes and ½ cup peanuts. Combine 1 tsp finely grated ginger, 2 tsp caster sugar, 1 Tbsp fish sauce and extra ¼ cup lemon infused oil. Add to salad and toss. Serves 4.



CUT OUT AND KEEP



The SopranosSM

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WATCH SEASONS 1-8
NOW ON PRESTO

1

Boxing clever

1. Versatile and inexpensive, paper noodle boxes are perfect for take-home treats. Pick them up from party supply, larger craft and variety stores, then dress up to match your table theme. Choose a patterned paper with foiled accents or make your own. To foil a sheet of patterned paper see How to apply metallic foil, page 145. (It's as easy as laminating.) Then cut foiled paper into strips to wrap around boxes and secure overlap with double-sided tape. Finish with a matching grosgrain ribbon bow and a gold-foiled sticker.



For shopping details,
see Stockists page

2

Make the most

2. Stretch foil further by using the backing, which is usually discarded, to wrap gifts. Choose a foilable paper with an all-over design and feed it into the Minc foil applicator machine (see page 146). The used foil sheet will have the inverted design on it – which can look just as hot! Wrap gifts with this, then decorate with layered paper flower die cuts – they're available from craft stores and websites that sell Minc supplies.

Shape each foiled petal over a round pencil to curve the petals and add dimension

Wonderfully coloured reflective foil is having a moment thanks to new products that make DIY application fabulously easy. No special skills needed, just a foil applicator machine or double-sided tape, and a love of all things bling!

puttin' on the
glitz

Party people rejoice – get your luxe on with foiled pretties you can make yourself!



Treasures and gold

3. Take a plain timber box and give it a glamorous makeover with prefoiled card-making paper (from stationers). Measure box sides and top. Cut paper to fit and adhere with double-sided tape. Following the Applying foil with tape instructions, page 146, cover the edge of the lid with double-sided tape and press gold reactive foil onto the tape for a golden seal.



For project supplies,
see Stockists page



4

Look ahead in wonder

4. Purchase a foilable calendar set or print your own on a laser printer. Cut foil to fit top of calendar and feed through foil applicator machine to fuse to paper. Apply foil to a background paper then mount your calendar within a frame.

Change your stripes

5. Make bespoke ribbon at home! Using double-sided tape, make evenly spaced diagonal stripes on a length of plain ribbon. Following the Applying foil with tape instructions, page 146, add assorted colours of reactive foil to the tape stripes. That's stunning!

5



Make a bold announcement

6. Formal invitations and greetings cards for all occasions soar with the sheen of foil. To make a card that pops like this, cut white card to 21 x 15cm and fold in half. Cut a background paper to 9.5 x 14cm. Apply reactive foil to the card, a layered flower die cut and a greeting plaque. Attach the elements as pictured with double-sided tape. You'll find all these elements at craft stores and online sellers that stock Minc supplies. ►



6

EASY SOY CANDLE

Gather your supplies

- Large or small Velino glass tumbler
- 1 HTP 126 (for large) or HTP 93 (for small) soy wax wick
- Wick sticker, wick holder and peg
- 280g (for large) or 35g (for small) soy wax advanced blend
- Kitchen thermometer
- 20ml (for large) or 2.5ml (for small) candle fragrance of choice

Here's how

STEP 1 Stick wick into centre of tumbler with wick sticker. Feed wick through wick holder. Peg wick taut.

STEP 2 Microwave wax flakes in microwave-safe jug until it reaches 70°C. Stir in fragrance.

STEP 3 Pour into tumbler. Cool for 24 hours. Remove peg and wick holder. Trim wick to 1cm.

For project supplies,
see Stockists page

Labelled with love

7. Take the presentation of DIY candles and even homemade food gifts to a whole new level with wraps and labels finished in foil. Use ready-to-foil, preprinted papers and stickers, or print a custom design onto label sheets using black toner from a laser printer. Mix and match foil colours, label sizes and patterns to create your own individual designs.



Shine of the times

Reactive foil is a unique type of foil. Sold in rolls from Spotlight, selected craft stores or online, it can be used with a metallic foil applicator machine like the Heidi Swapp Minc (see overleaf to win one!) to add shiny foil to designs. Buy ready-to-foil papers, stickers and die cuts, or make your own designs with a laser printer. The foil can also be used with double-sided tape without a machine (see page 146).

HOW TO APPLY METALLIC FOIL

Gather your supplies

- Minc preprinted paper, sticker or die cut, or image printed in black with a laser printer
- Minc foil applicator machine and carrier pouch
- Roll of reactive foil
- Scissors

Here's how

STEP 1 Place your paper or stickers right side up in the carrier pouch. Cut foil to size and lay coloured side up over paper.

STEP 2 Using the correct heat setting (regular paper and card is setting 3, other products will list their heat setting), let the rollers grab the carrier pouch and run it through the machine.

STEP 3 When it comes out, open pouch and peel off the foil sheet. Where the design was black will now be shiny with foil. ►



Happiness gallery

8. For an instant pick-me-up, foil a collection of inspirational quotes. These come ready to foil from Minc stockists, but you can write your own and print on a laser printer. Go on, make today ridiculously amazing!

steps



STEP 1



STEP 2



STEP 3



papercraft

APPLYING FOIL WITH TAPE

Gather your supplies

- Roll of reactive foil
- Double-sided tape
- Mount board
- Scissors

Here's how

STEP 1 Take mount board out of frame. Cover a section of board in evenly spaced strips of double-sided tape.

STEP 2 Cut foil to size.

Peel backing paper off the tape. Press foil (colour side facing up) onto tape.

STEP 3 Peel off used foil.

STEP 4 Repeat Steps 1–3 to cover rest of mount board.

steps



STEP 1



STEP 2



STEP 3



STEP 4



Shine on

9. Pick up an inexpensive white frame, or repurpose one you already have, then use double-sided tape and gold reactive foil to decorate the mount board with horizontal stripes.

For project supplies, see Stockists page

Win! 1 of 5 Minc machines

thanks to BHG and Spotlight

To enter, tell us in 25 words or less what you'd make if you won a Heidi Swapp Minc foil applicator machine. Write your answer, name and address on the back of an envelope and post it to BHG Minc Giveaway, GPO Box 7812, Sydney, NSW 2001, by 6 January 2016.

CONDITIONS OF ENTRY Visit bhg.com.au for full terms & conditions. Competition opens 10/12/15 09:00 AEDT & closes 6/1/16 17:00 AEDT. Winners will be judged at the Promoter's premises 8/1/16 11:00 AEDT. Winners will be notified by mail & published at bhg.com.au from 12/1/16. Total prize value is up to \$999.95. The Promoter is Pacific Magazines Pty Ltd, 8 Central Ave, Eveleigh, NSW 2015 (ABN 16 097 410 896).



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betteryou

Set yourself up for the best summer ever with our guides to sunnies and self-tanners, plus foolproof ways to stick to your New Year's resos. Heading on hols? Stitch this tote to carry all your beach needs and a riveting read



Follow these golden rules to give your skin a summer-ready self-tan

lookin'

Whether you're prepping for a big occasion or simply want to give yourself a lift, you can achieve beautiful bronzed skin without the sun damage, thanks to high-tech formulas. Just choose the product that suits the look you want, follow the easy application steps and you'll be good to glow!

full faux

With a body glowing from top to toe, you'll have no probs daring to bare!

1. Enjoy visibly smoother skin and disguise cellulite with a formula that bronzes without streaking, 7-Day Tanner, \$39.99/150ml, Skinny Tan.

2. Avoid telltale streaks with a spray-on bronzer (comes with mitt), Flawless Self-Tan Liquid & Professional Mitt, \$39/170ml, Fake Bake.

3. Smell the coconuts, and not the typical faux tan aroma, with this fast-drying option, Self Tanning Lotion, \$19.95/200ml, Bondi Sands.

4. See exactly where you're applying your tan, thanks to a bronze-coloured mousse, Tan Mousse Self-Tan Instant Bronze, \$20/200ml, ModelCo.

5. Achieve tanned, incredibly smooth and velvety-soft skin, Sublime Bronze Self Tanning Smoothing Gel, \$23.95/150ml, L'Oréal Paris.

For shopping details,
see Stockists page

1



2



3



4



5



tantastic!

fresh face

Apply a hint of tan to your face for a safely 'sun-kissed' complexion.



1. Illuminate your facial complexion with this very light sun-kissed glow, all year round if you choose. Self Tan Flash Bronzer Face Gel, \$75/50ml, Lancôme.



2. Massage two drops of this gorgeous oil into your face, then blend over your neck and décolletage, Self Tan Luxe Facial Oil, \$39.99/30ml, St. Tropez.



3. Add half a pump of this odourless formula to a face or body cream for a golden glow, Sun 365 Self-Tanning Concentrate, \$24/15ml, Paula's Choice.

self-tanning tips



1 Prep the canvas Exfoliate your skin to remove any surface dryness and to prevent patchiness. This is essential to achieving an even, lasting tan.

2 Shave or wax Shavers, shave first or you'll shave your tan right off! If you prefer waxing, wax the day before to reduce risk of skin reaction.

3 Moisturise first Dry skin absorbs extra tanner. Prep potential problem areas – feet, knees and elbows – with a little body lotion.

4 Choose your product Do your homework and read the labels. Tanners often have both a light-medium and a medium-dark version. Your call.

5 Build it up Gradual tanners let you build colour. They're a great way to see where less or more product is needed with each application.

6 Protect your hands Wear disposable gloves or use a tanning mitt to avoid stained palms. If you do use your hands, wash them well afterwards.

7 Include your face It'll give you a better match to the rest of your body and lessen your need for makeup. Use a specific face-tanning product and avoid your hairline and eyebrows.

8 Plan for post Delay getting dressed to allow skin to dry completely (at least an hour after application). Wear dark, loose clothing on the day.

9 Maintain the look Enjoy your tan for longer by keeping yourself hydrated, inside and out. Apply moisturiser daily between applications.

10 Repeat steps Keep your tan even by exfoliating before every application. If using a gradual tanner, exfoliate every three or four days.

11 Find your colour The aim is to look healthy and natural. The darker you go, the more fake it may appear. And getting there gradually will be more believable, too.

Schick Hydro Silk TrimStyle, \$27.99



ModelCo Blend Buffing Mitt, \$12



easy glow

Choose a gradual tanner to achieve a natural-looking bronze over time.

1. Keep skin glowing by swapping body moisturiser for one designed to help a tan last longer, Tan Extender, \$12.99/221ml, Jergens.

2. Cool, soothe and love your skin while adding a hint of colour, After Sun Glow – Moisturising Tan Extender, \$19.95/150g, Dr. LeWinn's.

3. For a tailored tan, mix this booster with your choice of moisturiser, Radiance-Plus Golden Glow Booster Body, \$42/30ml, Clarins.

4. Build a natural-looking look over a few days while nourishing and hydrating your skin, Goddess Gradual Tan, \$28/150ml, Naked Tan.

5. This intensely hydrating lotion also gives you a colour boost, Summer Glow Gradual Self Tan Body Lotion, \$10.52/400ml, Dove.

6. Go all-natural with a certified organic self-tanner you can build to a honey colour, Winter Skin Gradual Tanning Moisturiser, \$29.95/300ml, Eco Tan.

7. For face and body, this fast-drying lotion softens the skin and gives a hint of colour, Sun-Kissed Glow Gradual Tan Lotion, \$12.95/200ml, Natio.

For shopping details, see Stockists page

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IMMEDIATELY

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UNDER MAKE-UP

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sun safe

Talk to your pharmacist for help finding the best choice of sunscreen for your skin.

1. Ultra Sheer Face Sunscreen, SPF 50+, \$16.99/88ml, Neutrogena.

2. Anthelios XL Ultra-Light Fluid, SPF 50+, \$27.95/50ml, La Roche-Posay.

3. Regenerist Revitalising Hydration Cream Moisturiser, SPF 15, \$34.99/ 50g, Olay.

4. Light Feel Daily Face Veil, SPF 30, \$10.99/ 50ml, Nivea.

5. Daily Face SPF 50+ Invisible Tint Finish, \$14.99/75g, SunSense.

6. Tinted Moisturiser SPF 50+, \$18.95/ 50ml, Natio.

7. Finishing Mineral Powder, SPF 50, \$79.20/6g, Colorescience.

8. Endota Ceuticals SPF 50+ Daily Moisturiser, \$65/50ml, Endota Spa.

Always read the label and use only as directed. Photography Andy Lewis, Adobe Stock; styling John Mangila

For shopping details, see Stockists page

cover up & play safe

Applying protection is a must to avoid damaging your skin. Here's a selection of face and body options to consider

NEW



BE PREPARED FOR SKIN IRRITATIONS



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STINGS



COSMETICS &
JEWELLERY RASHES

New DermAid 1% spray provides quick relief
from minor skin irritations.

Available exclusively in Pharmacy.

STEP 3

STEP 8

STEP 9

STEP 11

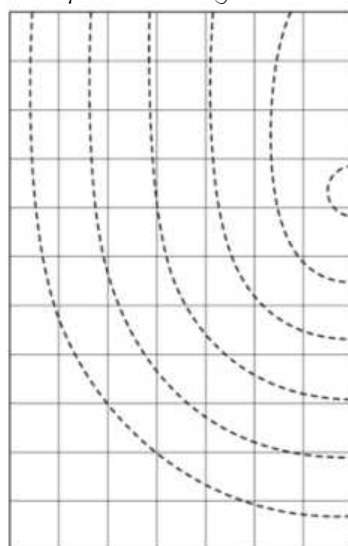
STEP 12

STEP 13

STEP 16

STEP 20

Pleat placement diagram



Each square = 3cm

totes

Stitch this big cloth holdall and you'll be

FLOWER BAG

Gather your supplies

- 3m linen fabric
- 104 x 60cm piece iron-on interfacing
- Thread to match linen fabric
- 1 x 32mm covered button kit

You will also need

Paper and pencil; tailor's chalk; general sewing supplies

Here's how

STEP 1 From linen fabric, cut two 104 x 60cm rectangles (bag and lining), two 64 x 10cm rectangles (handles), two 162 x 25cm rectangles (outer petals), one 135 x 20cm (middle petal), two 113 x 18cm (inner petals) and one 73 x 15cm rectangle (centre petal).

STEP 2 LINING: Fold rectangle in half, right sides facing, to measure 52 x 60cm. Press fold. Pin, then stitch down one short side 1cm from edge. Leaving a 30cm opening midway for turning through later, stitch down other short side 1cm from edge. Press seams open.

STEP 3 Pull fabric on either side of one seam at pressed end (bottom of lining) to create a flat triangle, with height measuring 7cm. Draw then stitch a line across triangle base. Leaving a 1cm seam allowance, trim excess corner fabric. Repeat for other corner to create lining base.

STEP 4 BAG: Iron interfacing to wrong side of rectangle. Fold rectangle in half, wrong sides facing, to measure 52 x 60cm.

STEP 5 PLEATED FLOWER: Using grid (see Pleat placement diagram, left), redraft pattern on paper.

STEP 6 Using tailor's chalk, transfer positional curves marked on paper onto one half of right side of bag. Flip drawn pattern vertically to mark positional curves on other side of bag.

STEP 7 To make first row of outer petal, fold rectangle fabric in half lengthways, right sides facing. Stitch to form tube. Turn through to right side. Press.

STEP 8 Starting at one end of tube, use pins to mark pleats on seamed edge at 5cm then 4cm, 5cm then 4cm, repeating the pattern to other end of tube.

STEP 9 Following curve marked on bag in chalk, pin outer petal to bag, forming knife pleats turning towards outer edges of bag. To create each knife pleat, make a fold at the 4cm mark, then bring it over to rest on the 5cm mark and pin. At centre of bag, make a box pleat before continuing with knife pleats turned towards other edge of bag. To create box pleat fold two equal pleats away from each other in opposite directions. When pleating of first outer petal row is completed, stitch across top of pleated tube, close to edge.

STEP 10 Repeat steps 7, 8 and 9 to make second row of outer petal, but make all pin markings 4cm apart.

STEP 11 With middle petal fabric, repeat steps 7, 8, 9, to make third row, but make pin markings 3.5cm then 4cm, 3.5cm then 4cm, repeating this pattern.

STEP 12 With inner petals fabric, repeat steps 7, 8, 9 to make fourth and fifth rows, but make pin markings 3cm then 4cm.

STEP 13 To make centre petal, repeat step 7 and 8, but make

For project supplies,
see Stockists page

amazing

carrying everything you need with ease and style!

all pin markings 3cm apart. Turn 1cm of fabric to inside of start end of tube and pin 'hem' to hold. Pin centre petal to bag to form a circle, making sure its centre is smaller than covered button. Trim excess tubing, leaving 3cm over. Remove pins from 'hem', then slide tube end inside tube 'hem' opening to enclose raw edges. Hand-stitch to close.

STEP 14 Follow manufacturer's instructions to make covered button. Hand-stitch button to middle of centre petal.

STEP 15 HANDLES: Fold one handle in half lengthways, with right sides facing. Stitch to form a tube, then turn right side out and press. Edge-stitch along both sides. Repeat to make second handle.

STEP 16 Measure 9cm either side of bag centre and mark with pins. With raw edges even, pin ends of one handle to right side of bag, at 9cm pin marks. Stitch in place. Repeat for other handle on other side of the bag.

STEP 17 FINISHING: Turn bag inside out. Pin and stitch short sides.

STEP 18 Repeat Step 3 to make flat-bottomed bag. Turn bag right side out.

STEP 19 With lining still inside out and bag right side out, put bag inside lining. Matching seams and enclosing handles and petal ends, pin then stitch around top edge. Pull bag through open side seam of lining. Topstitch near to seam on lining side of bag top.

STEP 20 Fold in raw edges of lining opening and edge-stitch to close. Push lining into bag to complete.



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†Compared to Carefree Original Liners

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Be Real. Be Carefree

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Here's why you should never leave home without your sunnies

What can a fabulous pair of sunglasses do you for? You mean apart from protecting your precious baby blues from harmful UV damage while also shielding them from uncomfortable brightness and glare? Well, let's see. They can disguise the after-effects of a late night or a sad movie, make you look like a million bucks even if you're wearing jeans and a tee, turn a bad hair day good and potentially allow you to travel incognito (paired with a wide-brimmed hat pulled down low).

The smart sunnies

In all seriousness, while fashion is fun, eye health is the number one reason you should always pack your shades, even when it's cloudy out. It's especially important to protect your vision at the beach or in the snow, where the risk from reflected radiation is amped up.

Prescription shades

For those among us who need vision assistance, invest in prescription sunglasses. Most frames can be fitted with tailored lenses (even multifocals). Check with your optometrist to ensure you're getting good UV protection. If you have optical cover through your health fund, you may be entitled to a rebate for prescription sunglasses.

What shape is best?

Many fashionistas claim you should choose frames based on the shape of your face, but if they meet (or exceed) the safety standards, choose ones you'll wear because you love them. See Specs appeal, overleaf, for more info.

Do I need to spend heaps?

Nope! Designer shades can set you back, but many chic yet affordable frames meet or exceed Australian standards. Bonus, this means you can have more than one pair! It is worth considering your activities – if you're often out on the water, polarised will reduce glare; if you're riding you'll want them to be shatter-resistant (just in case). Golfer? Go for lenses that adjust to changing light. ►



At OPSM, Australia's leading eyewear provider, you can learn more about eye health and check out their extensive range of vision-wear, like these Burberry Trench Knot prescription sunglasses, \$370.

Visit opsm.com.au to book an eye test.



Let's hear it for the kids!

Young eyes need protecting, because sun damage to eyes, like the rest of the skin, is cumulative. Get frames designed for babies and toddlers, with elastic to help keep them snug. Toy sunglasses don't meet Australian safety standards so be sure to buy the real slim shady (thanks Eminem).

THE LOWDOWN ON UV DAMAGE

You can't see or feel ultraviolet rays, but they can impact eye health

■ UVA rays account for up to 95 per cent of the UV radiation reaching the Earth's surface. UVA, which penetrates the skin more deeply than UVB, plays a major part in skin ageing and can penetrate through the cornea to the lens and retina and can harm your central vision.

■ More intense, UVB rays penetrate less deeply but cause sunburn, including of the delicate skin around the eyes. UVB radiation is the most common cause

of cataracts (clouding of the eye's natural lens). It's also linked to an increased risk of macular degeneration, an incurable but preventable retinal disease.

■ The shorter bands of UVC are the most dangerous form of ultraviolet radiation, but we're protected from it by the ozone layer.

■ Prolonged unprotected sun exposure can lead to skin cancer around the eyes and eyelids. It's more common than you might think.

■ Corneal sunburn (photokeratitis or snow blindness) can occur after long hours of unprotected sun exposure – a day out on the water, for example. It may cause pain and temporary vision loss.

■ Extended UV exposure can also cause growths on the surface of the eye. Pterygium (aka surfer's eye) is harmless but can eventually cause vision problems. People who work or spend a lot of time outdoors are at the most risk.



Specs appeal

It's easy to get distracted by the aesthetics when you shop, but there are a few factors that are more important than looks:

- Close-fitting wraparound styles offer the most protection. Glasses with very thin arms don't protect the side of your eyes.
- Check for a swing tag stating they meet the Australian Standard (AS/NZS 1067:2003).
- On the label, check for the words 'good UV protection' or Category 3 or 4. These absorb 95 per cent of UV radiation.
- On certain labels, you may see an EPF (eye protection factor) rating. EPF 9 or 10 exceeds the Australian standard and blocks almost all UV radiation.
- Add a wide-brimmed hat to enhance protection.

Unless you're an A-lister walking the red carpet, it's not necessary to wear your shades at night!





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Women love Priceline Pharmacy, so give them a Priceline Pharmacy Gift Card to spend exclusively in store this Christmas. Buy online now or in store at any value from \$10 to \$200.

Simply visit priceline.com.au/giftcards Terms and Conditions apply.

so many good

Summer's a great opportunity to kick back and get lost in a ripping yarn

The fastest, cheapest and easiest way to transport yourself to a land far, far away is to dig into a good book. It's a way to travel even if you're not going on holiday this year! Whether you're an old-school paperback fan or love having dozens on your ereader, have a browse of these 10 fascinating titles.

Take your pick

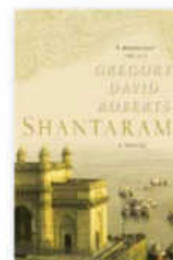
We've loved these novels here in the *BHG* office this year. A few are recent releases, others have been around a while, but there's something for everyone – love, suspense, murder, mystery, mayhem... the works!

Can't get out?

Order books online and have them delivered. Check out:
www.angusandrobertson.com.au
www.booktopia.com.au
www.bookworm.com.au
www.dymocks.com.au
 Or ask your local library whether they'll deliver.

For shopping details, see Stockists page

our TOP TEN



1 *Shantaram* by Gregory David Roberts (Pan Macmillan, \$25).

Based on Roberts' real-life story, this is the gorgeously poetic, sprawling tale of an escaped

Australian criminal who makes a new life for himself in India. Also, check out *The Mountain Shadow*, *Shantaram*'s long-awaited sequel, again set in bustling Bombay, out now (Picador, \$32.99).



2 *In the Unlikely Event* by Judy Blume (Pan Macmillan, \$29.99).

Teen lit icon Blume turns her hand to adult fiction by way of a heartwarming

page-turner about a series of tragedies in 1950s New Jersey affecting the lives of those touched by it.



3 *The Eye of the Sheep* by Sophie Laguna (Allen & Unwin, \$29.99).

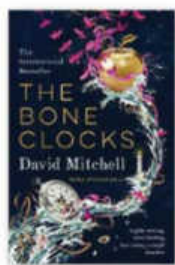
The winner of the 2015 Miles Franklin Literary Award, this

stunning Australian novel is the story of a poor family torn apart by domestic abuse, seen through the eyes of a young autistic boy, Jimmy.

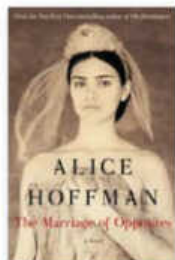
books NOW'S THE TIME!

A hint of print

Being able to download books is simply amazing, but don't forget to visit a bookstore or library every now and then – there's just something good for the soul about touching (and smelling) actual books!



4 The Bone Clocks by David Mitchell (Hodder & Stoughton, \$19.99). Holly is no typical teenage runaway in this spellbinding tale.

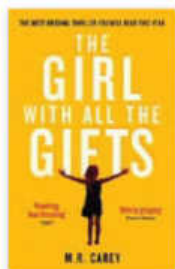


5 The Marriage of Opposites by Alice Hoffman (Simon & Schuster, \$29.99). Passion and betrayal sizzle off the

pages of this historical based-on-fact bestseller about the mother of Impressionist painter Camille Pissarro.



6 Among the Ten Thousand Things by Julia Pierpont (Allen & Unwin, \$32.99). For the suspense fans: a thwarted mistress seeks revenge.



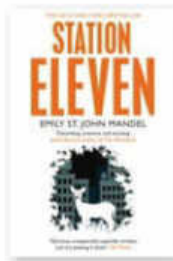
7 The Girl With All the Gifts by M.R. Carey (Little, Brown, \$19.99). There's a good reason why guards need to escort 'our little genius' Melanie

to school in post-apocalyptic England. A gripping thriller you might not want to read before bed!



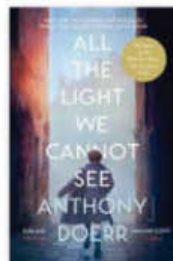
8 Everything I Never Told You by Celeste Ng (Hachette Australia, \$19.99). When their favoured daughter dies in mysterious

circumstances, her family, torn apart by grief, is forced to question whether they really knew her at all in this award-winning mystery.



9 Station Eleven by Emily St John Mandel (Pan Macmillan, \$19.99). A hauntingly beautiful tale of a devastating flu

outbreak that brings about the end of the world as we know it.



10 All the Light We Cannot See by Anthony Doerr (Harper Collins, \$19.99). Pulitzer Prize-winning story of a blind French girl and

an orphan German boy whose lives become entwined during the WWII occupation of France. Great read.

words to live by

'Books are a uniquely portable magic.'

Stephen King, author

'The person, be it gentleman or lady, who has not pleasure in a good novel, must be intolerably stupid.'

Jane Austen, author

'Outside of a dog, a book is a man's best friend. Inside of a dog it's too dark to read.'

Groucho Marx, comedian

'Reading is the sole means by which we slip, involuntarily, often helplessly, into another's skin, another's voice, another's soul.'

Joyce Carol Oates, author

'What a miracle it is that out of these small, flat, rigid squares of paper unfolds world after world after world, worlds that sing to you, comfort and quiet or excite you. Books help us understand who we are and how we are to behave. They show us what community and friendship mean; they show us how to live and die.'

Anne Lamott, author

'I was reading a book... "the history of glue". I couldn't put it down.'

Tim Vine, comedian

'Knowing you have something good to read before bed is among the most pleasurable of sensations.'

Vladimir Nabokov, author

'Sometimes I think to myself, "Drop the book and get things done." Then I laugh and turn the page.'

Unknown

'You know you've read a good book when you turn the last page and feel a little as if you've lost a friend.'

Paul Sweeney, author



new year's

If you have a history of breaking 'em, here's how

Ah yes, the New Year's reso. So noble and yet, somehow, so fatally flawed. With champagne-fuelled conviction, you promise yourself you'll lose weight, exercise every day, save money, get a fabulous new job, stress less, stop smoking forever or be kinder and more generous of spirit. And then the corks stop popping and reality sets in. You might start strong but find it all falls apart. What's up with that? Here's the deal: making a resolution is inherently good! It means you're aware of an area in your life that could use a little (or a lot) of fine-tuning. So the resolution isn't the problem, it's the execution. If yours fall in a heap come February then you need to take note of these foolproof tips.

TRY THIS!

Download a motivational app from your device's app store for daily inspiration delivered right to your phone. Check out *Way of Life*, *Coach.Me*, *Productive* or *HabitBull*.



5 resolution solutions

1 Lay the groundwork

Ask yourself how you're going to achieve your plan. What steps will you take to get the ball rolling? Make a list. Spend time contemplating exactly what needs to happen, then start setting yourself up for success. For example, join a weight-loss group, sign up for the gym, enrol in a creative writing class, book an appointment with a financial advisor, see your GP to discuss the latest treatments to quit smoking and start networking new job opportunities. Without a specific plan of attack, it's easy to drift off course or stay stuck in the same old rut.

2 Break it down

Your ultimate goal might be losing 30 kilos or running a marathon. Great! And, uh, overwhelming. Instead, think in increments and get specific. First, set a goal of five kilos or make small, achievable behaviour changes such as planning a healthy weekly menu or removing junk food from the pantry. As for the race, walk before you run! Buy a good pair of trainers and aim to do 10,000 steps every day.



Willpower & how to get more of it

Turns out willpower is like a muscle; the more you exercise it, the stronger it gets. In an experiment conducted by the University of Albany in New York, a group of 122 smokers who wanted to quit were asked to exert extra self-control for two weeks by either giving up sweets or squeezing a stress ball for as long and hard as they could twice a day. Those who were diligent about doing their self-control exercises became more successful quitters than those who didn't do them. Food for thought!

resolutions

to ace your self-improvement #goals

3 Don't deal in absolutes

Nix words like 'always' and 'never' from your vocab. You'll never eat cake again? Yeah, sure. Sometimes you'll be legitimately so busy or laid low with flu that you won't make it to the gym, but sometimes you'll just want to eat a piece of damn cake. This isn't failure, this is life. So don't beat yourself up. Just get back on track at the very next opportunity.

4 Stick to making one change at a time

Dieting is hard. Maintaining a regular exercise routine is hard. Quitting smoking is extremely hard. Practising being an all-round nicer person while attempting all of those things at the same time is nuts. Pick your battle and tackle one hard thing at a time!

5 Share the journey

Start a blog, join an online support group or become one of those adorable over-sharing friends on social media who hashtags their every move (just kidding, don't do that). This fosters accountability to yourself and others. It's also great for garnering positive feedback and encouragement, which can help you stick with it.



BLAME YOUR BRAIN

Akasia is a term used by psychologists to describe a 'paradoxical failure of will'. It's when

you know something is good for you (getting up early to exercise, not lighting that ciggie, cutting back on sugar) but you just don't do it, despite genuinely desiring the benefits. Scientists believe that because such benefits are usually delayed, the more primitive part of our brain that craves instant gratification can win out. Don't worry, it is possible to overcome it!

MAKING
'EM
STICK

Schedule it

Treat a workout – or writing a chapter of your novel – exactly as you would a meeting at work, your daughter's ballet class or a hair appointment. You wouldn't blow those off, so don't do it to your hopes and dreams! Write it down in your planner, then set aside the time to make it happen!

'Cheers to
a new year
and another
chance for
us to get
it right.'

Oprah Winfrey,
talk show host, philanthropist



Resolutions requiring only small acts of will, rather than huge feats of prolonged endurance, are more likely to succeed.



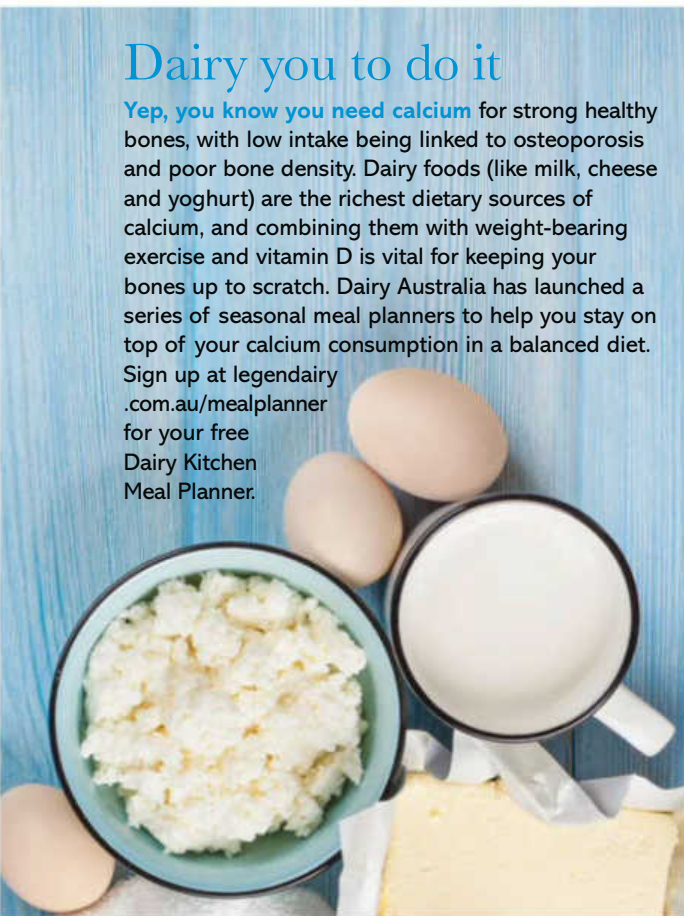
better health

THINGS
WE LOVE

Sorted: bone health, sun protection and smart exercise

Dairy you to do it

Yep, you know you need calcium for strong healthy bones, with low intake being linked to osteoporosis and poor bone density. Dairy foods (like milk, cheese and yoghurt) are the richest dietary sources of calcium, and combining them with weight-bearing exercise and vitamin D is vital for keeping your bones up to scratch. Dairy Australia has launched a series of seasonal meal planners to help you stay on top of your calcium consumption in a balanced diet. Sign up at legandairy.com.au/mealplanner for your free Dairy Kitchen Meal Planner.



Tone up with Tania

If you're looking for a way to slim down and build lean muscle without restrictive dieting or aggressive boot-camp style workouts, try Tania Zaetta's new Online Pilates & Weight Loss Program. Her six-week Trim & Tone plan guides you through the exercise routines and healthy eating menus that she uses to stay in killer shape. Because it's low impact, women of all ages, sizes and fitness levels can get amongst. With everything online (including videos), you can work out whenever, wherever (take that, excuses!). Get a free one-day trial now at taniazaettaprogram.com. Recommend!

Tag drop

Ready to painlessly remove those common harmless soft skin growths? Yep, easy. Medi Freeze Skin Tag Remover (available at pharmacies) allows you to safely rid yourself of skin tags on the neck, in the armpits and under the breasts. The Skin Saver Target Shields help with application and protect surrounding skin. Medi Freeze Skin Tag Remover, \$29.95/38ml.

Be prepared

Thin and discreet, Carefree Plus Liners are designed for light bladder leakage (LBL). They absorb more fluid than period liners (compared to Carefree Original Liners) so you stay comfy and dry all day. Order a free sample at becarefree.com.au/plus.

Cleaning power to you

Earth Choice products are environmentally responsible, cruelty-free and grey-water safe, so they're healthier for you and the family. Plus, they're proven to give powerful performance with many five-star ratings from independent supermarkets across Australia. Visit earthchoiceproject.com.au to discover more.

V-zone groomer

Ladies, want a tool that makes bikini maintenance easy? The new Schick Hydro Silk TrimStyle razor and bikini trimmer (\$21.99, available from supermarkets and pharmacies) is a nifty 2-in-1 tool, with a razor on one end and bikini trimmer with four settings on the other.

TOP HATS

One of the hottest summer accessories you can buy for yourself or a friend is a protective topper that keeps neck, face and ears sun-safe. So ditch the visor or open-weave straw number and check out the smart new Cancer Council range (like this ladies Softly Braided Hat, \$55) which has an ultraviolet protection factor rating of 50+ (the highest UPF rating in Australia) at rignonheadwear.com.au.





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The trees take care of the olives.

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The juice of an olive. That's all a good extra virgin olive oil is. So at Cobram Estate, every olive begins with a long summer on the branch in our local grove, slowly ripening in the Australian sun. Then we pick, crush and juice our fruit, fresh at the grove, to capture the cleanest flavours and most natural antioxidants. The result is a uniquely fresh and healthy extra virgin olive oil that's perfect for frying, baking, the barbecue... or just drizzling on its own. No wonder Cobram Estate is one of the world's most awarded olive oils.

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OLIVES
IN EVERY BOTTLE.



better travel



Adventure calls! Visit great places in your backyard

the best of Australia

In our wonderful country there are a few destinations that stand out as must-sees for their enduring beauty or because they're going through a renaissance. Consider visiting these sensational six in 2016.



The Murray, Vic

There's much to sample in what's known as Victoria's food bowl including organic fruit and vegetables, gourmet cheeses, olives, nuts and freshwater fish. Visit local producers and try their delights on The Farm Gate Trail, from Yarrawonga to Barmah. Further west is Mildura, drop in to Stefano's Restaurant or his nearby Bakery. The area also has fabulous wines. Try the Tour de Vines wine trail where you can cycle between cellar doors sampling a drop or two while getting fit at the same time. Visit tourdevines.com.au and visitvictoria.com.

Rottneest Island, WA

Perthites already know about unique and beautiful Rottneest Island, 18km off the coast, and the rest of the country is finding out. There are 63 beaches to explore by bike, the most popular transportation. There are museums, a golf course and scenic railway that gives visitors an insight into the island's military history. You can head to 'Rotto' on a day trip, with the last ferry leaving late in the afternoon, or to stay at one of the hotels. It's the relaxed pace, beautiful beaches and bays that make the island so popular. Visit rotnneestisland.com.



Tiwi Islands, NT

A three-hour ferry ride or a 15-minute flight from Darwin, the Tiwi Islands offer adventure and culture. Go on safari to see crocs, turtles and barramundi, or immerse yourself in the rich art scene by meeting artists in their workshops. Traditional art here is distinct from Arnhem Land – the shapes more abstract, the colours brighter. Be prepared to bring home a treasure! Visit travelnt.com.



Bellingen, NSW

The Waterfall Way into Bellingen on New South Wales' Mid North Coast is insta-worthy at every turn. It welcomes you to a town full of boutiques, vintage bric-a-brac and artisanal produce. Heritage storefronts such as the Hammond & Wheatley Emporium and Federal Hotel evoke a bygone era. There are monthly markets, a jazz festival, a literary festival and you can browse an array of arts and crafts at the Old Butter Factory. coffscoast.com.au.



Brisbane, Qld

Rocking an urban renewal with hip laneways, bars and venues opening up throughout Brissie, head to Fortitude Valley for cafes and boutiques in Winn and Bakery lanes. The Triffid, in Newstead, is the hot new live music venue. Try the CityCycle scheme and cruise along the Brisbane River to the free Gallery of Modern Art at Southbank. See visitbrisbane.com.au.

BEST BEACHES

There's no holiday quite like a beach holiday. Here are Escape Travel's top five beach picks for 2016. Why wait? Book today with 12 months interest free*

PHUKET

Phuket is home to beautiful clear waters, friendly Thai culture, a healthy, diverse nightlife and many unique attractions, from its palm-fringed shores to Phang Nga Bay. With even more exclusive resorts recently opening on its shores, there's never been a better time than now to see Phuket for yourself.



HAWAII

Hawaii poses a unique blend of island experiences: bubbling volcanoes, beautiful surf breaks, towering skyscrapers, wild jungle scenes and soaring red canyons. But what makes it one of the best is its unique cosmopolitan touch, thanks to Waikiki and Honolulu's international and American influences.

FIJI

Palms, powdery sands and azure lagoons are just the start. Fiji embodies the South Pacific Islands ideal in every way, from the coconut plantations and jungle valleys to the tumbling waterfalls and incredible marine diversity as the 'Soft Coral Capital of the World'. This is a true island paradise.



THE WHITSUNDAYS

You can't look past the Whitsundays for a local beach getaway that is more than beautiful. Straddling our nation's gem, the Great Barrier Reef, they offer amazing snorkelling, beach walks, resorts and stunning scenery. Best of all, it's just a short flight away.



BALI

Majestic temples, beautiful resorts and gorgeous beaches make Bali the ultimate crowd-pleaser; just ask the huge number of visitors that return year after year. Add to that its close proximity and affordability and it's easy to see why Bali makes the list.

*Escape Travel now offers 12 months interest free on packages over \$999. For more details and full terms and conditions please visit escapetravel.com.au or call 131 927.

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for Christmas!



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COLOUR FOR CHRISTMAS

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loved one

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1. These sacks hold stacks! Thrill a boy who's ready for space camp.

clever projects

FOR YOUR

summer break

The countdown is on!
Sprinkle your home with last-minute magic and plan fab makes for the holidays

Ready to give your festive prep final flair? These no-sew Santa sacks, salt dough decos and handmade wrapping are just the thing. There's also fun projects for the DIYer, crafter and decorator, and ways to keep the kids busy with activities inspired by this summer's movies. Turn the page and get excited... ►



2. Christmas is in the bag. Love the faux fur trim!

steps



STEP 1



STEP 3



STEP 4



STEP 5



STEP 6



STEP 7



STEP 9



STEP 11



STEP 12



STEP 13



STEP 15



STEP 16

For project supplies,
see Stockists page

CARRYALL SACK

Gather your supplies

- Printed cotton remnants in assorted patterns
- Paper-backed fusible web
- Standard pillowcase in colour and design of choice
- 25mm grosgrain ribbon (we used red with white stitching)

You'll also need

Fabric snips; scissors; iron; pencil; ruler; rickrack braid (we used silver); fabric glue; large safety pin

Here's how

STEP 1 Use fabric snips to trim remnants into neat squares and rectangles, a little larger than shapes and words that you'll cut out. Use scissors to cut fusible web to suit sizes of remnants.

STEP 2 Following pack instructions of fusible web, iron fusible web to reverse side of fabric. Ensure web face makes contact with reverse side of fabric and paper side is facing up.

STEP 3 Using a computer, print out chosen name in a font you love. The letters need to be the size you want on sack. On paper printout, shade over letters with pencil.

Tip Skip the computer and draw the name right onto paper back of web.

STEP 4 Place printout face down on top of paper-backed web of your chosen fabric remnant.

STEP 5 Use pencil to trace around each letter on back of paper, pressing hard enough so lead shaded on face of printout marks letters onto paper of web.

STEP 6 Use fabric snips to cut out each individual letter.

STEP 7 Peel paper backing off letters.

STEP 8 Using ruler as straightedge, neatly align letters on front of pillowcase, about 15cm from bottom.

STEP 9 Following pack instructions of fusible web, use iron to bond letters to face of pillowcase.

STEP 10 Repeat Steps 4 to 7 to create other shapes to decorate your pillowcase. You can use your original drawings on paper, printed images from books or online finds.

STEP 11 Arrange shapes on pillowcase and follow pack instructions of fusible web to secure shapes to pillowcase. You can layer fabric shapes on top of each other to give depth to your scenes.

STEP 12 Cut rickrack braid to width of pillowcase and use fabric glue to stick it 20–30mm below name position. Allow to dry.

STEP 13 To insert ribbon 'drawstring', use fabric snips to cut 25mm vertical slit, each side of pillowcase outside seam, just above 'pocket' seam.

STEP 14 Make matching slits on opposite side of pillowcase, this time on the inside.

STEP 15 Attach safety pin to 1 end of grosgrain ribbon and thread safety pin through first outside slit. Feed pin and ribbon through pocket of pillowcase. Pull safety pin out through inside slit at other end of pocket.

STEP 16 Feed safety pin and ribbon into next inside slit, through other pocket of pillowcase, then feed pin and ribbon out remaining slit – next to your starting point.

Note One side of pillowcase pocket is the open envelope flap of pillowcase. Stitch this closed if you wish.

STEP 17 Remove safety pin and snip ribbon, trimming ends at a 45° angle for a neat finish.

This sack's not just for Christmas!

You can add as many trimmings as you like. Use fabric glue to fix faux fur around the top edge of the pillowcase, or try decorative ribbons and fabric remnants with hints of glitter.



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HOME LIVING

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Make your tree

■ Ideal for small space

living, make a simple conifer shape using timber offcuts. Just mark out a triangle on butted together boards, then cut along marked lines using a saw. Cut a trunk, a base and a rear vertical support, too. Assemble the lot with PVA and nails.
 ■ sh tree off with stylish black paint.



For project supplies, see Stockists page

Although they look good enough to eat, these decos are a feast for the eyes only!

bake a batch of



STEP 1



STEP 2



STEP 4



STEP 5



STEP 7



STEP 9

salt dough ornaments

Cook then paint these merry old-school decos

Time spent in the kitchen around Christmas usually means yummo treats for all the gang. While you're at it, you can knock out a tray of traditional salt dough decorations to paint up and hang on your tree this year. They're made from ingredients you probably already have in the pantry – handy!

SALT DOUGH ORNAMENTS

Gather your supplies

- ½ cup salt
- ½ cup plain flour
- Cinnamon, to lightly colour dough
- ¼ cup water
- Stand mixer with dough hook attachment (optional)

You'll also need

Rolling pin; cookie cutters in various shapes; oven tray; baking paper; scrap paper; acrylic paint in white and gold; medium and fine paintbrushes; painter's tape; leather thonging; coloured thread

Here's how

STEP 1 Preheat oven to 100°C. Line oven tray with baking paper. Put all ingredients in bowl of mixer with dough hook attachment fitted. Knead until combined. If dough feels too dry, add a small amount of water and continue to mix through until dough feels soft and springy. If dough is too sticky, add a little more flour and mix through.

Tip If you don't have a stand mixer, knead the dough by hand on a clean bench.

STEP 2 Sprinkle a small amount of flour on a clean, dry work surface. Transfer dough to work surface and use rolling pin to roll dough to a thickness of 5mm.

STEP 3 Using cookie cutters, cut out a variety of shapes from dough. Set aside.

STEP 4 Using the handle of fine paintbrush, gently pierce a hanging hole at the top of each shape.

STEP 5 Transfer shapes to lined oven tray. Bake for about 2 hours, checking progress every 5–10 minutes in the last 30 minutes. When firm to touch, remove tray from oven and set aside to cool.

STEP 6 Cover work surface with scrap paper. Using medium paintbrush, paint one side of ornaments white. Allow to dry. Turn over and paint other side and let dry.

STEP 7 Using fine paintbrush, embellish with gold paint. Paint dashes around border of stars, ribbons on present shapes, or fill shapes with a series of dashes or dots. To

create the dipped effect, apply painter's tape to mask sections of other decorations, paint gold, then remove tape. Allow to dry.

STEP 8 For hangers for decorations, cut 1 length of leather thonging for each decoration, approximately 12–14cm long, or shorter for smaller decorations.

STEP 9 Thread 1 end of leather thonging through hole in each decoration. Bring ends of leather thonging together so they sit evenly, then bind ends together by wrapping coloured thread around the leather, about 1cm from ends. Tie off thread with a knot to secure. Repeat for each decoration.

STEP 10 Hang your new collection of handmade decorations on the tree.

The cinnamon in these home-baked ornaments makes it smell like Christmas.



a wrap each

Take presentation to the next level with these fancy packaging ideas – desirable



1. Your personal best! Forget gift bags... Give your next present in a beautifully hand-decorated terracotta pot.

Anyone can throw paper around a pressie, but making the wrapping an integral part of the gift makes it personal. Decorate a terracotta pot with colourful paint and silver leaf to enclose a bottle of perfume, or turn a store-bought shelf unit into a giftbox tailored to the bloke it's for. Once it's opened, the packaging becomes a second present.

PRETTY POT

Gather your supplies

- Terracotta pot, size to suit gift
- Water-based undercoat
- Water-based topcoat paint, colour of choice

You'll also need

Medium and small paintbrush; gold size (solvent-based clear varnish); silver leaf; tissue paper

Note For interior or undercover use only.

Here's how

STEP 1 Using medium paintbrush, paint the pot with undercoat. Let dry.

STEP 2 Using medium paintbrush, paint the pot with 2 coats of topcoat

paint, allowing to dry after each coat.

STEP 3 Using small paintbrush, apply a thin layer of gold size to exterior of pot in half-circle shape at base on one side, as shown, and at rim on the other side.

STEP 4 Put sheet of silver leaf on top of areas painted with gold size. Using dry medium paintbrush, press silver leaf onto gold size.

STEP 5 Using dry medium paintbrush, remove excess silver leaf. Allow to dry.

STEP 6 Line the finished pot with silver tissue paper and place gift within. Or, you could pot up a matching petunia as your pressie!

steps



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6

way

any time of year!

steps



HEX SHELF

Gather your supplies

- Hexagonal shelf unit in White (ours is from Adairs)
- Water-based undercoat
- Water-based topcoat paint in White

You'll also need

Black-and-white image (see Note); box board in white; cutting mat; pencil; craft knife; steel ruler; double-sided tape; staple gun and staples; foam core in black; coloured ribbon

For project supplies, see Stockists page



Present a gift that keeps on giving!

2. Best on show! Equal parts giftbox and display piece – customise this store-bought shelf for your next gifting idea.

Note Using your computer or printing service, enlarge and print out an image (we used a speedometer). Use glossy stock for a polished look.

Here's how

STEP 1 To make backing board, place box board on cutting mat. Put hexagonal shelf on top, then trace around unit with pencil. Remove shelf.

STEP 2 Using craft knife alongside steel ruler, cut along marked lines.

STEP 3 Trace shelf shape onto reverse side of black-and-white image and cut out with craft knife along steel ruler on cutting mat.

STEP 4 Apply double-sided tape to 1 face of backing board. Press flat. Peel away protective paper on other side of tape and stick black-and-white image on top. Press flat.

STEP 5 Place backing board on back of hexagonal shelf unit with image facing inwards.

STEP 6 Use staple gun to attach backing board to back of shelf unit.

STEP 7 Put centre shelf in place.

STEP 8 Fill compartments with tissue paper and place gifts inside.

STEP 9 To make lid, repeat Steps 1 and 2 with black foam core. Rest foam core lid on top of shelf unit and tie ribbon around the package – now it's ready to gift and display!

Now that's
entertaining!

Ideal
for
compact
living

carry on tree stylin'

Save space with a 2D version of the tree

Celebrating Christmas doesn't need a whopping tree that crowds your living space. You can still get in the spirit by applying a graphic interpretation to your wall using clear sticky clips and then hanging a display of meaningful decorations. It's easy to put up and even easier to pack away!

WALL TREE

Gather your supplies

- 3M Command clear decorating clips (or similar quality)
- String or twine
- Hanging ornaments in various shapes and sizes
- Scissors

Here's how

STEP 1 Apply 3 clear decorating clips to wall in a triangular tree shape: put 1 at the top and 2 evenly spaced at the bottom. Wrap a length of string or twine around hooks to make triangle clearly visible, knotting ends to 1 clip to secure.

STEP 2 Starting at bottom, test-hang ornaments for fit, then stick clips in place to suit. Hang an ornament from each clip.

STEP 3 Continue filling triangle with ornaments, working from bottom to top. Finish with a star ornament at the top of your triangular tree.

STEP 4 Fill any gaps in your triangle with more clips and decorations.

STEP 5 Using scissors, cut string or twine off clips and discard.

For project supplies,
see Stockists page



Keep up your traditions – just stack pressies on a sideboard.

Decorator's tip

- Add a festive curtain around your tree by hanging fairy lights from clear adhesive hooks. Simply attach evenly spaced clips at ceiling and skirting level, then weave a string of fairy lights from top to bottom along the length of your wall. Sparkling and easy!



steps



STEP 1



STEP 4



STEP 3



STEP 5

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Now that's
entertaining!

steps

STEP 2

STEP 3

STEP 5

STEP 6

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STEP 9

STEP 10

STEP 11

STEP 12

For project supplies,
see Stockists page

1. This stylish stand
looks right at home
in your living room.

WHEELY CABINET

Gather your supplies

- Side (2) 245 x 245mm acacia panel
- Back 1400 x 245mm acacia panel
- Divider 245 x 219mm acacia panel
- Top 1550 x 360mm acacia panel
- Bottom 1650 x 410mm acacia panel
- 75mm clear castors (4)
- 25mm button head screws

You'll also need

Clamp; straightedge; power saw; tape measure; drill; 8mm dowel drill; PVA glue; 8mm dowels; hammer; paintbrush; cloths; walnut stain

Notes 1. All components are cut from two 2200 x 600 x 26mm acacia panels. 2. Take care with dowel holes on each piece. It's crucial they line up. 3. When drilling dowel holes, make sure drill is vertical. Set stopper to be 22mm deep for edge holes and 20mm for face holes.

Here's how

STEP 1 Cut components out of acacia panels. Clamp straightedge to panels as a guide for power saw, making sure saw blade is on the cutting line.
STEP 2 Mark position of dowels in 1 'side' piece. In centre of 1 edge, mark points 30mm from each corner. Repeat for opposite edge. On roughest face, draw a line parallel to 1 of the undrilled edges and 13mm from it. Along this line mark points 30mm from each drilled edge. Drill dowel holes at all points. Repeat for second side.
STEP 3 Mark position of dowels for 'back'. In centre of all edges, mark points 30mm from each corner. On each long

edge mark 2 more points 477mm from each corner. On best face draw a line across middle of board. Mark points along this line 30mm from each long edge. Drill holes at these points.

STEP 4 For the 'divider', in centre of both short edges and 1 long edge mark points 30mm from each corner. Drill holes at these points.

STEP 5 Glue dowels in holes on face of a 'side'. Spread glue on face between dowels. Insert glue into holes on 1 short edge of back. Align dowels in side with holes on back. Press together so joint is tight. Repeat for side at other end of back.

STEP 6 Glue dowels in holes on long edge of divider and spread glue along this edge. Insert glue into holes in face of back and align dowels with holes and join.

STEP 7 Mark out 'top' for dowels.

With best face of panel down, draw a line parallel to back edge 73mm from it. Along this line mark points 105mm and 552mm from each end. Draw lines across panel 62mm from each end and in middle. Working from back edge, mark points 90mm and 275mm along lines near ends and 116mm and 275mm along middle line. Drill holes at all these points.

STEP 8 Glue dowels into all edge holes on 1 side of the back assembly and spread glue along edges. Insert glue into holes on top panel and bring back assembly down so dowels go into these holes. Use hammer to tap it down to get joint tight. Clamp and leave to dry.

STEP 9 Set out bottom panel for dowels. With good face up, draw a line parallel to back edge 73mm from it. Along this line mark 2 points 155mm and 602mm from each end. Draw lines across panel 102mm from each end and in the middle. Working from back edge of panel, mark points 90mm and 275mm along lines near ends and 116mm and 275mm along middle line. Drill holes at these points.

STEP 10 Glue dowels into all edge holes of back assembly. Spread glue along edges and over exposed part of dowel. Lift bottom over back assembly and align holes in bottom with dowels. Tap bottom to get joint tight and clamp. Leave to dry.

STEP 11 Screw castors to corners of bottom using 25mm button head screws.

STEP 12 Using cloths, apply walnut stain to cut edges of cabinet. Leave to dry.

2. Sun's up, fun's up. Enjoy all the action while you're outside with this handy unit on wheels.

Tossing up between enjoying the outdoors and catching your favourite sports? This TV cabinet is just for you! It's on castors so when the action's heating up and you want to head for the deck, you can simply roll it out with you. It's made from sturdy hardwood panels and, as all the pieces are joined using dowels, there's not a screw in sight.



TV on wheels

Take the game with you and you'll never miss a moment. Howzat?

colour me beautiful

Make your home a shade more wonderful

Settling down with a gorgeous illustration to colour in... isn't it just heaven? This project is the next step in putting your creations on display! Using the designs from a colouring-in book for inspiration, transfer your skills from paper to a plain white lampshade. First, mark your chosen designs with a fine tip artist's pen, then get busy with a stack of pencils in your favourite colours to fill in and brighten up your design.

*This lampshade
lights up your
colouring in!*

steps



STEP 1



STEP 2



STEP 3

COLOURED LAMPSHADE

Gather your supplies

- Fine tip artist's pen in colour of choice (we used a Faber-Castell Pitt artist's pen)
- Artist's quality colouring pencils
- Fabric lampshade in white
- Lamp base, to suit

Here's how

STEP 1 Choose your favourite illustrations from colouring books. Carefully draw the designs onto your lampshade

with artist's pen. You can lightly draw designs with a fine pencil first, then draw over the top with artist's pen.

Tip Don't feel confident about drawing freehand? No problem! Press the page from the books against the inside face of your lampshade, then hold up against a light source and trace around the designs.

STEP 2 Holding the lampshade firmly on your workbench or your lap, use coloured pencils to gently

colour the marked designs. We used pencils in shades of blue, green and purple, with highlights in gold.

STEP 3 Fit your lampshade onto lamp base, ensuring it sits level. Now that you can see the lampshade in position and lit up, add more colour to balance out the appearance of your design, if necessary.

For project supplies,
see Stockists page

Theme yours festive!

■ Use the gorgeous illustrations in the *Better Homes and Gardens* book *Colour For Christmas* as your inspiration for a jolly lampshade decoration. *Colour For Christmas*, \$9.99, available now at Woolworths, Coles and newsagents, or purchase online at bhgshop.com.au.



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WASH WITH CONFIDENCE

are you ready to rock?

Pick your playlist, hit the lights
and put on a disco at home!



*Everybody's doin'
a brand new dance now*

Whether you like to boogie, jive, moonwalk or mosh, you can turn your lounge room into a nightclub! Start with a portable speaker that comes with disco lights, then build a set of adjustable spotlights, a backup dance crew and a gold star. Let's get this party started!

Backup dancers

1. Make your background silhouettes in any dance style. Transfer a printout as a gridded template onto a sheet of 6mm MDF. Cut out with a jigsaw and paint.

For project supplies,
see [Stockists page](#)

free
PROJECT
SHEET

We've put the step-by-step instructions to make this disco on a project sheet. It includes a complete list of the materials and tools you'll need to finish the job.

To get your project sheet visit bhgshop.com.au/projectsheets where you can download the project sheet, or post a stamped (\$1.20), self-addressed C5 (162 x 229mm) envelope to *Better Homes and Gardens*, Ready to Rock, January 2016, GPO Box 7812, Sydney NSW 2001. Please allow up to 14 days for postal delivery.

*Now that's
entertaining!*

Super sound system

2. The MiGear Party Rocker connects wirelessly via bluetooth with your music storage device. The dome on top projects a light show onto walls and the ceiling, and the karaoke microphone ups the fun level.

Portable adjustable spotlights

3. Build a rectangular box out of 12mm MDF and paint it black. On the front, stick three battery-operated, self-adhesive LED lights. Screw legs to the box so you can swivel it and adjust where the lights shine.

Glitzy gold star

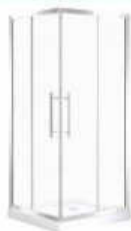
4. Draw a 600mm diameter circle on 6mm MDF. Using a protractor, mark a point every 72°, then draw a line between every second point to create your star. Cut it out using a jigsaw, then spray with gold paint.



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secure for summer

The holiday season is the worst time of year for break-ins, as thieves get to work while you take a break. If you're going away for any length of time, here are five simple ways to keep your home safe and sound.

1



DIY security system

The Panasonic Home Alert Kit contains an indoor and outdoor camera, window and door sensors, a motion sensor and a smart plug that turns lights on and off. You can install it yourself and it's all controlled via an app on your smartphone.

2



Install window locks

Keyed window locks are easy to install and very effective. They come in a range of styles to suit different types of windows. If you buy multiple locks, ensure they're keyed alike so one key will fit them all.

3



Motion sensor lights

Have an electrician install motion sensor lights at each entry point around

your home. Opt for angle lamps so you can adjust them. No unwanted visitors will stick around under a glaring spotlight.

4



Timer tricks

Connect a radio or TV to a timer switch so it comes on at various times during the day. The sound of chat will keep burglars guessing as to whether anyone is home. Check the volume so it's audible from outside but won't annoy the neighbours. For the evenings, put lamps on timers in front rooms.

5



Warning sign

Even if you don't have a pooch (or Boo Boo isn't exactly guard material), putting up a 'Beware of Dog' sign will make any intruder think twice.

For shopping details,
see Stockists page



Pest Control

Say goodbye to unwanted pests and make sure your festive entertaining goes smoothly with the help of **Talon Ant Killer Gel** and **Talon Cockroach Killer Gel**



Talon Ant Killer Gel

Are ants raining on your parade by helping themselves to your sugar bowl and BBQ feast? Stay protected with Talon Ant Killer Gel, a unique clear, non-staining and odourless gel that quickly attracts ants and works within 48 hours to eradicate the Queen and the nest. Use indoors or outdoors to ensure you have a happy festive season.

Talon Cockroach Killer Gel

Where there's one, you can be sure there are plenty more cockroaches hiding nearby. Talon Cockroach Killer Gel gives you peace of mind by quickly eliminating the entire cockroach colony and protecting your home from these lurking pests.



New Talon Insect Killer Gels

DIY pest control

Innovative gel format

How to apply Talon Ant Killer Gel and Talon Cockroach Killer Gel at home

Talon Ant Killer Gel

STEP 1 Remove cap from the end of the syringe and touch the nozzle on the surface of the area being treated. Lightly depress the plunger to begin dispensing gel.

STEP 2 Apply 1-3 spots of 5mm diameter per square metre around the nest entrance, along ant trails or other locations where ants are most active. Gel can be applied vertically and horizontally, and used both indoors and outdoors.

STEP 3 Apply in an area where children and pets can't touch it. Replace cap after use. Reapply when all gel spots are consumed and ant activity continues.



Talon Cockroach Killer Gel

STEP 1 Remove cap from the end of the syringe and touch the nozzle on the surface of the area being treated. Lightly depress the plunger to begin dispensing gel.

STEP 2 Apply 2-5 spots of 5mm diameter per square metre. Use the higher rate for heavier infestations, especially if treating American cockroaches. Gel can be applied vertically and horizontally, and used both indoors and outdoors.

STEP 3 Apply in an area where children and pets can't touch it. Replace cap after use. Inspect treatments periodically and re-apply as necessary.



SELLEYS

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steps



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6



STEP 7



STEP 8



STEP 9



STEP 10



STEP 11



STEP 12



STEP 13

For project supplies, see Stockists page



To celebrate the release of the new Disney/Pixar animated film *The Good Dinosaur*, in cinemas Boxing Day, check out this roarsome night-light for the kids. Use oven-bake clay to create Arlo the Apatosaurus, then give him a world to explore inside a clear vase. You won't need a dino-saw to make this cool project!

DINOSAUR NIGHT-LIGHT

Gather your supplies

- Sculpey oven-bake clay in Granny Smith (green) and White
- Flexible wire
- Large glass or plastic vase
- Decorative pebbles
- Fake succulents

You'll also need

Wire snips; baking paper; black marker pen; green marker pen; battery-powered string lights

Here's how

STEP 1 Using wire snips, cut a length of wire to desired length of dinosaur from head to tail.

STEP 2 For the body, roll a ball of green oven-bake clay in your hands. Thread body to middle of wire.

STEP 3 For the tail, roll 1 sausage shape of green oven-bake clay. Thread tail onto 1 end of wire.

STEP 4 For the neck, roll 1 more sausage shape and thread onto other end of wire. Bend wire end so it will be disguised in the head of the dinosaur and, using hands, mould end to create nose.

STEP 5 Take your time to smooth and shape the body, tail, neck and head of the dinosaur, adding more oven-bake clay if you need to plump out any areas.

STEP 6 Using wire snips, cut 4 lengths of wire for the dinosaur legs. Bend the foot-end of each wire to reinforce the feet. To make the feet, roll 4 small balls of green oven-bake clay and press onto the bent ends of each wire leg.

STEP 7 For the legs, roll 4 flat strips of green oven-bake clay and wrap each around the wire legs. Leave top of wire exposed so you can attach legs to the

dinosaur body later. Add a small ball of oven-bake clay to each leg to create knobby knees. Take a moment to shape and smooth the legs.

STEP 8 Press all 4 legs into position in the underside of the dinosaur body. Shape and smooth the connection where the legs meet the body.

STEP 9 Using a wire offcut, carefully make indentations for two nostrils and a mouth.

STEP 10 For the eyes, roll 2 small balls of white oven-bake clay and press into position.

STEP 11 Put dinosaur on an oven tray lined with baking paper and bake in oven following packet instructions. Set aside to cool.

STEP 12 Using black marker pen, draw eyes on white oven-bake clay.

STEP 13 Using green marker pen, colour in each light on string of lights. Allow to dry.

STEP 14 Fill base of vase with pebbles, then arrange fake succulents on top, leaving space to put dinosaur in position. Arrange string lights in vase, trailing the battery pack outside the back of the vase so you can turn them on and off easily.



Hello, makers!

If you've never played with oven-bake clay before, give it a go, you'll love it! Available from art stores, it's also great for making jewellery. Watch me create this dinosaur on the show – check your local TV guide for scheduling information.



Go to bhg.com.au for more fantastic projects

it's dino-light!

Build a mini Jurassic garden to light up your kids' bedroom



G'day!
**MY NAME'S
ARLO**

*These fake
plants won't
go extinct!*

*Make this
quicker with
a store-bought
dinosaur!*

1. See the movie *The Good Dinosaur*, then create this twinkly prehistoric world to bring the magic home.

This classic cartoon character will keep you posted

Snoopy,

come home!



How cute is this letterbox? It features the much-loved beagle from the *Peanuts* comic strip in his favourite pose atop his doghouse. Make your own from durable marine ply in honour of *Snoopy and Charlie Brown: The Peanuts Movie*, in cinemas New Year's Day. The peanuts of your neighbourhood will love it.

DOGGONE LETTERBOX

Gather your supplies

- Front 250 x 170 x 12mm marine plywood
- Back 250 x 170 x 12mm marine plywood
- Base 350 x 226 x 12mm marine plywood
- Side (2) 350 x 170 x 12mm marine plywood
- Roof base 385 x 255 x 12mm marine plywood
- Roof side (2) 460 x 250 x 12mm marine plywood
- Snoopy 290 x 200 x 12mm marine plywood
- Post 100 x 90 x 90mm treated pine

You'll also need

Power saw; clamps; straightedge; drill; 38mm hole saw; jigsaw; sandpaper; wood filler; undercoat (tinted to grey); exterior low sheen acrylic (Hot Lips, Vivid White, Black and Mission Brown); artist's brush; 90mm Easy Fit hinges; post-hole digger; quick-set concrete

Notes 1. All components are cut from 1 sheet of plywood 2. All joints are glued and screwed. Countersink and predrill for all screws. 3. Check all components against actual unit as it is being built before cutting to size.

For project supplies,
see Stockists page

Good grief, not even the Red Baron could resist the charm of this letterbox straight out of a *Peanuts* strip!

Here's how

STEP 1 Cut components out of sheet of marine plywood with power saw. To get straight lines, clamp straightedge to the sheet as a guide for your saw, making sure your saw blade is on the cutting line.

STEP 2 To create mail slot, draw a line across front, 30mm from 1 end. Measure and mark 30mm from each side along this line. Using drill fitted with 38mm hole saw, drill holes through top using these marks as centre points.

STEP 3 Draw lines between circles to join. Using jigsaw, cut along these lines to remove timber. Sand cut edges smooth.

STEP 4 Referring to Snoopy letterbox diagram (right), start letterbox assembly by butting base into 1 side and screwing together. Repeat to join other side to base.

STEP 5 Place front on side and base assembly and screw together. Repeat to attach back to other end of this assembly. Use wood filler to fill screw holes. Allow to dry and sand smooth.

STEP 6 Cut roof side so 1 long edge is on a 45° angle. To create lines on roof side, make 3mm-deep cuts along top face spaced 50mm apart.

STEP 7 To create slot in roof side for Snoopy, draw a line along angled side 10mm from edge. Along this line, measure and mark 50mm from 1 short side and 125mm from other. Draw square lines to edge at these points. Cut along square lines. Set jigsaw at 45° then cut along line 10mm from edge between square lines.

STEP 8 Repeat Steps 6 and 7 to create another roof side, a mirror image of first.

STEP 9 Cut roof base so edges on long sides are at a 45° angle. Make sure angles on each side go in opposite direction to each other.

STEP 10 Apply all parts with undercoat tinted to grey and allow to dry. (The grey tint means you'll need less finishing coats to cover and will get a brighter result.)

STEP 11 Apply 2 coats of exterior low sheen acrylic (we used Hot Lips), allowing to dry after each coat.

STEP 12 To mark out Snoopy, draw 25mm grid on plywood. Using the Snoopy template (below right) as a guide, mark where the shape crosses grid lines. Join these points following the shape and, using jigsaw, cut out shape.

STEP 13 Apply 2 coats exterior low sheen acrylic in Vivid White to Snoopy, allowing to dry between coats. Using artist's brush, paint a black line around edge. Paint Snoopy's eye, collar and front leg. Repeat for other side and on the edge. Allow to dry.

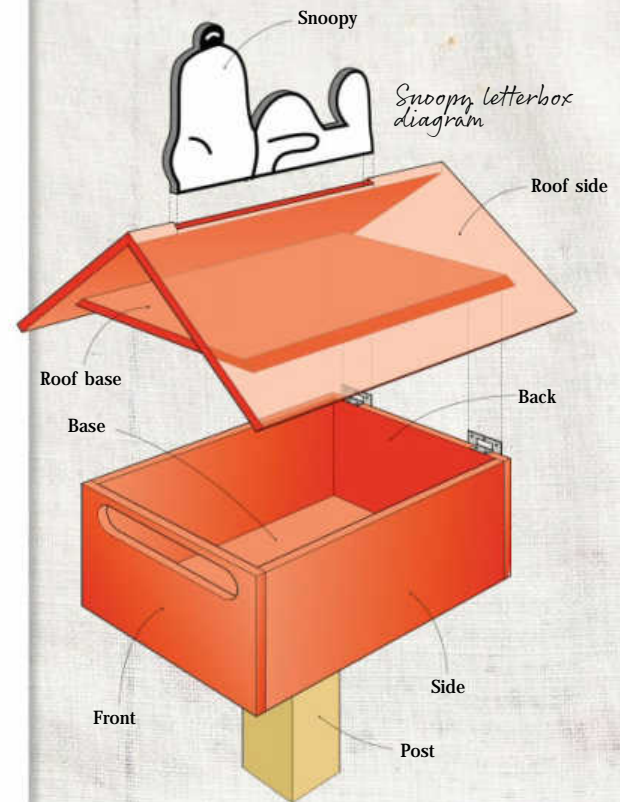
STEP 14 Place Snoopy face-up in slot on 1 roof side.

STEP 15 Screw on an angle to secure Snoopy to roof side. Place other roof side against first and screw together.

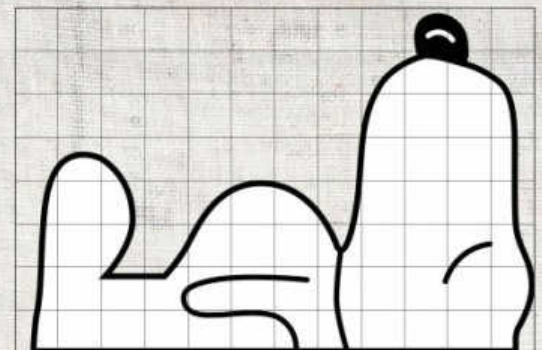
STEP 16 Screw roof base to underside of roof sides so it sits centrally.

STEP 17 Join roof to letterbox with two 90mm Easy Fit hinges.

STEP 18 Paint post in 2 coats of exterior low sheen acrylic (we used Mission Brown). Screw through letterbox to post. Dig a hole 400mm deep using post-hole digger. Place post in hole, make plumb and pour quick-set concrete in place.



Snoopy template



Each square = 25mm

steps



STEP 2



STEP 3



STEP 4



STEP 5



STEP 7



STEP 12



STEP 13



STEP 14



STEP 15



STEP 16

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The kids will love sharing their bedroom with a giant green monster. This easy, inexpensive furniture makeover, inspired by the *Goosebumps* books and movie (in cinemas 14 January 2016), is a rad school holiday project they can help design and paint, then decorate with creepy-crawlies!

FREAKY BOOKCASE

Gather your supplies

- Old bookcase that's ready for a change
- 1830 x 915 x 6mm MDF sheet

You'll also need

Dust masks; power sander; sandpaper; stain-blocking undercoat; topcoat paint (we used Dulux Aquanamel Semi Gloss in Leap Frog and Dulux Wash & Wear Low Sheen Acrylic in Black, Hot Lips, Mission Brown, Vivid White, Yellow Varnish and Molly Robins); antique brass cabinet handles and hinges; jigsaw; heavy-duty double-sided tape

Notes 1. Always wear a dust mask when sanding or working with MDF. 2. To save money, use sample pots for the colours painted on the decorative features. ►



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YOU BOO?

a case of the
frights!

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Here's how

STEP 1 Use power sander to take gloss off any surface finishes to allow for bonding of paint. Hand sand to get into corners and areas where power sander won't reach. Remove dust.

STEP 2 To seal timber and provide an even base for following coats of paint, apply stain-blocking undercoat. Let dry, then sand lightly and remove dust.

STEP 3 Apply Leap Frog semi-gloss, allowing to dry after each coat. You may need more than 2 coats to adequately cover the undercoat.

STEP 4 Replace handles and hinges on door with new hinges. The antique brass finish adds to the spookiness.

STEP 5 Draw various decorative features onto 6mm MDF. For arms, trace around your own arm as a guide. The snake is made of 3 separate sections (head, body and tail). When placed under bookcase it looks like one snake.

STEP 6 Use jigsaw to cut out shapes. Sand all cut edges smooth. Remove dust.

STEP 7 Apply undercoat to decorative features and allow to dry. The features are painted in a main colour first then details are painted on in a different colour afterwards. Main colours on pieces are: eyes, Black; teeth and tongue, Hot Lips (red); hands and snake, Mission Brown; ghosts, Vivid White. Apply sufficient coats to cover undercoat, allowing to dry after each coat.

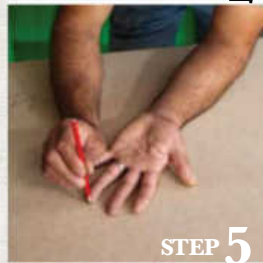
STEP 8 Paint details on decorative pieces: eyes, Hot Lips; teeth, Vivid White; hands and snake eyes, Yellow Varnish; snake dots – Molly Robins (green); ghosts, Black.

STEP 9 Use double-sided tape to attach decorative pieces. Press eyes, teeth and tongue to top of bookcase and ghosts to doors at bottom. Screw arms to back of unit. Lay snake sections so it seems to be slithering under bookcase.

steps



STEP 2



STEP 5



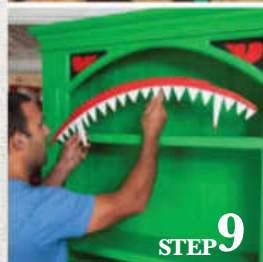
STEP 6



STEP 7



8



STEP 9

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shootin' hoops

Slam dunk this project in an afternoon

You don't have to be Mark Wahlberg to win the jump ball in this swish build. Inspired by *Daddy's Home*, in cinemas Boxing Day, this champion hoop sits over the door. Go the three-pointer from down the hallway!

BASKETBALL HOOP

Gather your supplies

- Backboard 500 x 500 x 15mm plywood
- Hoop 290 x 270 x 15mm plywood
- Bracket (2) 150 x 80 x 15mm plywood

You'll also need

Tape measure; pencil; jigsaw; bucket; 15mm screws; wood filler; sandpaper; undercoat; Dulux Low Sheen Acrylic in Bright Delight and Black; 38mm painter's tape; 15mm brass cup hooks; basketball net; hacksaw; over drawer hooks (2)

Here's how

STEP 1 To make lower section of backboard, measure and mark 100mm along each side at 1 bottom corner of sheet. Draw a square line from these points until they intersect. Cut out along lines with jigsaw. Repeat for other corner.

STEP 2 To round corners on top section, use base of a small paint tin to get shape. Mark 4 corners and use jigsaw to cut corners.

STEP 3 To determine size of hoop, measure top diameter of your bucket. Cut a piece of plywood that is this dimension (here, 270mm) x the same dimension plus 20mm (here, 290mm). Place bucket upside down on hoop so it meets 3 sides and trace around it. Turn over and place centrally in this circle, then

trace around the bottom. Use jigsaw to cut out inner circle and half of outer circle where it touches the sides, leaving the straight edge.

STEP 4 Cut rectangular block for brackets. On 2 opposite corners, measure 40mm along side going towards the same corner. Join these points and cut along this line to create angle on bracket. Screw to backboard so overall width of brackets is 20mm less than hoop.

STEP 5 Sit hoop on brackets so it overhangs evenly. Screw through backboard into hoop and through hoop into brackets.

STEP 6 Fill screw holes on hoop. Allow to dry and sand smooth.

Apply 1 coat of undercoat. Allow to dry. Apply 2 coats of Bright Delight, allowing to dry after each coat.

STEP 7 Run painter's tape around perimeter of backboard. Also create a rectangular(ish) shape above hoop. Seal edges of tape with Bright Delight and allow to dry. Paint backboard in Black acrylic paint. While wet, remove tape.

STEP 8 Screw cup hooks to underside of hoop so they are evenly spaced and match number of loops on net. Attach basketball net to cup hooks.

STEP 9 Use hacksaw to trim 1 side of an 'over drawer hook'. Predrill and countersink long side of this shortened hook. Screw to backboard. Repeat with other hook. Hang backboard on door.

steps



Hang this hoop

inside, or take it outside by hanging on the backdoor; just lift and shift.



STEP 1



STEP 3



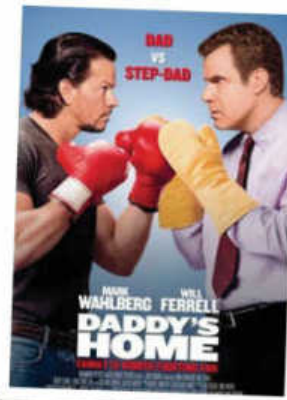
STEP 7



STEP 4



STEP 8



STEP 9

For project supplies, see Stockists page

better shopping

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Julia Zaetta

Julia Zaetta,
Editor

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This season's favourites, page 99

Timber tones, page 108: ● Domayne:

Aqua bowl \$19.95. ● **Freedom:** Nevada bath towel 69 x 139cm in Teal \$27.95. Nevada hand towel 40 x 60cm in Teal \$8.95. Nevada bath mat 50 x 80cm in Teal \$19.95. Vertigo vessels in Clear, 31.5cm \$7.49, 25cm \$5.99. Madras floor mat \$29.95. Luxe soap dispenser \$34.95. Luxe soap dish \$24.95. Braided round basket \$59.95. Dane canisters in Petrol Blue, 5cm \$7.95, 8cm \$9.95.

● **Have You Met Miss Jones:** Tweed pot in Indigo small \$20, large \$26.

● **LivedIn Coogee:** Planet Lux hand wash \$22. Poppy soap \$15. Vanilla bean \$15. Small Poppy soap \$6.50. **Horsing around, page 110:** ● **Bosch:** Power tools. ● **Bunnings Warehouse:** 90 x 45mm pine \$3.35/m. 1m x 25 x 3mm galvanised flat bar \$7.02. 89 x 19mm clear pine \$7.74/1.8m. 200mm T hinges \$9.34 each. 75mm galvanised batten screws \$12.60/pk25. 8 x 50mm coach screw \$4.38/pk5.

Best of both walls, page 111:

● **Country Road:** Wells tall basket in Black \$59.95. Nest tall basket in Grey \$99. Ish large vase \$79. Ish small vase \$59.95. Neo large vase in Black \$59.95. Neo small vase in White \$49.95. Rope small basket \$59.95. Bo wide canister \$19.95. Bo medium canister \$19.95. Jani tinted mirror \$149. Ellie bowl \$99.95. Britta ash trivet \$19.95. Dante desk bin \$79.95. Dante boxes/set of 2 \$79.95. Dante shallow tray \$44.95. Quinn platter in Smokey Pink and Black \$29.95.

● **Have You Met Miss Jones:** Cactus small vase \$45. Cactus large vase \$68. Funnel neck vase in Burnt \$11. Petite Ananas vase in Mint Blue \$55. Scandi tall large vase \$110. Urn vase in Shiva \$35. Zigzag vase in Black and White \$59. Arrow tray in Black \$22. Bijou box in Emerald \$26. Black rain handle cup \$18.

● **Orson & Blake:** Butterfly chair in Beige Canvas \$395. Roger side table \$450. Candle holder in Gold Lustre, small \$22, medium \$33, large \$55. Additional props, stylist's own. ● **The Design Hunter:** Armadillo flower weave Zinnia rug with natural and pewter border \$515.

Feel-good fixes, page 112: ● Bosch

Australia: Power tools. ● **Bunnings Warehouse:** 3kg sand & cement mix, \$6. BondCrete, \$19.85/1L. 38mm diamond hole saw, \$31.72. Tile adhesive, \$22.80/2kg. Waterproofing membrane, \$26.80/1L. 75mm notched spreader, \$10.45. Tile wedges, \$3.10/pk100. Dunlop Ready-To-Go grout, \$10.90/800g. Grout float, \$11.94. Bathroom silicone,



\$4.97/tube. Construction adhesive, \$4.10/tube. Acrylic gap filler, \$1.97. 250g wood filler, \$8.26. ● **Dulux:** Oil Based 1 Step Primer, Sealer & Undercoat, \$31.10/500ml. Semi Gloss Super Enamel, \$31.70/500ml. **Set the time, page 114: Project supplies:**

● **Bunnings Warehouse:** Australian Builders Home handypac white cement 3kg \$9.50/bag. Boyle balsa wood 915 x 100 x 3mm \$4.82/sheet. ● **Jaycar Electronics:** Quartz clock movement (make or fix your own clock kit) \$15.95. ● For similar takeaway food container and ice-cream cup, try your local discount store. **Shopping details:** ● **IKEA:** Forhoja box \$19.95 set of 4. ● **Poho:** pot with succulent \$40. ● **Spotlight:** Twine assorted colours \$8.95 each. ● **Stylist's own:** All other items.

Inside out entertainer, page 116: ● **Bed Bath N' Table:** Odessa charcoal cushion, \$59.95. Twill striped cushion in blue and red, \$49.95. Alec short salad servers, \$26.95. Archer check tea towel, \$6.95. Kyra small salad bowl, \$29.95. Bottle with cork, \$16.95. Hanging candle light holder, \$9.95. ● **Bunnings Warehouse:** Haven gable garden lantern, 24cm \$19.95, 34cm, \$36.95. Mimosa Kubo wicker dining chair, \$198. Mimosa Prescott dining chair, \$149. Mimosa teak timber table, \$500. Mimosa 3-piece lounge setting, \$350. Acheron Fire Pit, \$149. ● **Loft Furniture:** Low timber stool in Beige, \$99. Grey shawl with tassels. ● **Pottery Barn:** Santino glass goblets, \$14 each. Santino glass ice bucket, \$39. Hyannis glass lantern, small \$49, large \$89. Jute border cushion in Baguette, \$48. Textured linen cushion in Marine Blue and Navy, \$32. Leigia embroidered cushion, \$49. ● **Spotlight:** Moika Lantern clear, \$14.99. Chantreulle Vanilla cushion, \$35.99. ● **West Elm:** Cabin Stripe runner in Market Red/Flax.

Puttin' on the glitz, page 140

Project supplies: ● **Natural Candle Supply:** Ecosoya CB Advanced Soy Wax, \$9.45/kg. Velino Tumbler small white, \$3.20 each; large, \$3.99. HTP 126 150mm long tab, 15mm (dia) x 3.8mm (height), \$2.99/pk20. HTP 93 150mm long tab, 15mm (dia) x 3.8mm (height), \$2.48/pk20. 30ml candle fragrance, \$0.99 to \$3.50. Mercury thermometer, \$3.50. Wax pouring jug, 1 litre, \$2.95. Digital scale 5kg, \$19.99. Wick holder, \$3.60/pk20. Wick stickums 15mm, \$4.99/pk100. ● **Spotlight:** Minc foil applicator & starter kit, \$199.95. Minc reactive foil rolls (assorted colours used); Minc gallery prints 6-pack of 4 x 6in to 8 x 10in. Minc paper pad 12 x 12in, 12/sheets. Minc 3-D paper flowers 70-pack; Minc tags. Minc calendar cards 12-pack.

Shopping details: ● **Country Road:** Orlin champagne glasses, \$9.95 each. Tam small dip bowl, \$7.95. ● **No Chintz:** Have You Met Miss Jones ceramic vases. Hive vase in gold, \$45. Turstenberg vase, \$29. ● **Pearsons Florist:** flowers. ● **Pillow Talk:** Barbados placemat in Sea, \$6.95. ● **Top3 by design:** Basket weave tablemat in White Silver, Lagoon, \$23 each. ● **West Elm:** Porcelain organic shaped metallic rimmed dinnerware, side plate, \$12; dinner plate, \$14. Electroplated stainless steel core gold cutlery, 5-pc place setting, \$49. Textured Mercury vase, \$34.95. Lacquer wood silver tray, \$44.

Carry-all sack, page 171

● **Big W:** Just Kidding! pillowcases 48 x 73cm, pack of 2. ● **Spotlight:** Paper-backed fusible web. Rickrack in Silver. Fabric glue. Ribbon in assorted designs. Printed cotton fabric in assorted designs.

Bake a batch of salt dough ornaments, page 174

● **Smeg:** 1950s retro-style stand mixer in Red, \$POA.

A wrap each way, page 176

● **Adairs:** Home Republic hexagonal shelves in White, 36 x 31 x 12cm, from \$49.95. ● **Bunnings Warehouse:** Dulux 1 Step Acrylic Primer, Sealer & Undercoat. Terracotta pots in various sizes. ● **Discount stores:** For similar tissue paper. ● **Riot! Art & Craft:** Silver leaf. Gold size. ● **Spotlight:** Water-based paints in various colours.

Carry on tree stylin', page 178

● **Big W:** Assorted Christmas decorations and gift wrap. ● **Bunnings Warehouse:** 3M Command clear adhesive decorating clips, \$6.50/pack of 20. ● **Spotlight:** Assorted Christmas decorations and gift wrap.

TV on wheels, page 180

Project supplies: ● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 2200 x 600 x 26 Acacia panel, \$99. Clear castors. 8mm dowel drill, \$7.96. 8mm dowels, \$10.63/pk 50. Selleys Aquadhere PVA glue, \$6.35/250ml. ● **Cabot's:** Stain & Varnish in Walnut, \$18.60/250ml. **Shopping details:** ● **Dickson Avenue Outdoor Furniture:** Pretoria Modular and ottoman in Antique Java, \$6725. Umbrella. Outdoor scatter cushions. \$150 each. Outdoor rug, \$125. ● **Hitachi:** Series 7 65" UHD 4K LED TV.

Colour me beautiful, page 182

● **Art stores:** Faber-Castell Pitt artists' pens. ● **Bunnings Warehouse:** For similar plain white lampshades in various sizes. **As seen on TV:** ● **Big W:** Colouring books.

Are you ready to rock?, page 184

● **Big W:** MiGear Party Rocker portable speaker. ● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 1830 x 915 x 6mm MDF, \$15.75. 1800 x 450 x 12mm MDF, \$15.96. Magic Living LED push lights, \$10.90. ● **Dulux:** Wash & Wear Low Sheen Acrylic, \$47.90/1L. Duramax Bright Finish spray paint in Gold, \$19.90/300g.

Secure for summer, page 186

● **Panasonic:** Home Alert Kit, \$769.

It's dino-light!, page 188

Project supplies: ● **Art stores:** Flexible wire. Sharpie marker pen in Black. ● **Bunnings Warehouse:** Decorative pebbles in assorted sizes, from \$7.99/bag. ● **Discount stores:** Large glass or plastic vase. ● **Seaweed and Sand:** String lights, \$15.99. ● **Spotlight:** Sculpey oven-bake clay 57g blocks in Green (we used 3) and White (we used 1), \$4.99/block. Green marker pen for glass, \$9.99. Faux succulents, from \$3.99/each.

Snoopy come home, page 190

● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 2440 x 1220 x 12mm marine ply, \$88. 90 x 90mm treated pine post, \$31.63/2.4m. 90mm stainless steel Easy Fit hinge, \$13.95 each. ● **Dulux:** 1 Step Primer, Sealer & Undercoat tinted grey, \$39.90/L. Weathershield Low Sheen Acrylic, in Hot Lips, Vivid White, Black and Mission Brown, \$47.85/1L.

A case of the frights, page 193

● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 1830 x 915 x 6mm MDF, \$15.75. Zinsser Bulls Eye stain-blocking undercoat, \$26.90/L. Antique Brass handle, \$5.49 each. Florentine bronze decorative hinges, \$7.95/pk2. Hardware. ● **Dulux:** Wash & Wear Low Sheen Acrylic sample pots in Black, Hot Lips, Mission Brown, Vivid White, Yellow Varnish and Molly Robins, \$7.60 each. Aquanamel Semi-Gloss in Leap Frog, \$69.55/2L.

Shootin' hoops, page 197

Project supplies: ● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 15mm CD plywood, \$56 per sheet. 38mm painter's tape, \$15.97/roll. Over drawer hook, \$4.38/pk2. 15mm cup hooks, \$3.85/pk25. ● **Dulux:** 1 Step Primer, Sealer & Undercoat. Wash & Wear Low Sheen Acrylic, \$26.90/500ml. **Shopping details:** ● **Rebel:** All weather basketball net, \$9.99

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